

# SALT RESTAURANT

## ENTREE .....

### PORK BELLY

Twice cooked pork belly, kimchi salad and sriracha mayo 18 **GF, DF**

### HALOUMI

Caramelised haloumi with pomegranate, raisin, rocket, sage, king oyster mushrooms and marinated green tomatoes 18 **VG, GF**

### SOUFFLE

Twice baked gruyere cheese souffle 16 **VG**

### WARM DUCK SALAD

confit duck leg, warm lentil salad,, orange balsamic dressing 22 **GF, DF**

### BLUE PUMPKIN SOUP

A velvety& creamy blue pumpkin soup, toasted almonds and balsamic cream, petit pain 12 **VG**

### HEARTY VEGAN SOUP

Brimming with seasonal root vegetables, pearl barley, Italian parsley, vegetable fond de legume 14

### ARANCINI

Mushroom & parmesan arancini 14 **VG**

### BREAD

baked garlic and herb bread 5

**ONE CHEESE 16**

King Island Dairy Cheddar  
Barossa Cheese Co. Camembert  
Barossa Cheese Co. Washington  
Heysen Blue Vein udder-delight

**THREE CHEESE 22**

All served with crackers, Barossa bark, dry fruits & quince paste.

## SIDES .....

Bowl of fries, truffle aioli 8 **DF**

Cocktail potato oven baked, pickled cucumber, sour cream & dill 8 **GF**

Steamed green vegetables tossed through feta cheese & almond dukkah 8 **GF, H**

Garden leaves, cucumber, onion, tomatoes 8

## HOUSE FAVOURITE.....

DESIGNED FOR TWO

### TOMAHAWK STEAK

1.2KG of prime beef cote de boeuf (cooked to your liking) garnished with potato, grilled vegetables, mushrooms, asparagus, bearnaise sauce or shiraz jus 85

## MAINS .....

### SURF AND TURF

Grilled petit beef tenderloin, creamy garlic prawns, pomme Savoyard with gruyere cheese, greens, choron sauce 35

### LAMB SHANK 400GM

Braised lamb shank, slow cooked for 12 hours, provencale vegetable ratatouille and shiraz thyme jus 30

### POTATO GNOCCHI

Tossed in extra virgin olive oil, oregano, roasted blue pumpkin puree and spring vegetables 28 **V, VG, DF**

### BEEF CHEEK

12 hours slow cooked braised beef cheek, shiraz jus, daupnoise potatoes and steamed vegetables 30 **GF**

### CHICKEN SUPREME

Pan seared chicken breast marinated with lemon thyme, gratin potato, broccolini and asparagus 28

### LINGUINI

Tossed with blue swimmer crab meat, prawns, squid, salmon, saffron, garlic, Italian flat leaf parsley, Sauvignon Blanc & crème fraiche, grated parmesan 32

### RIB EYE STEAK 300 GM

Potato gratin, steamed broccolini and baby carrots 40

### BARRAMUNDI

Pan seared fillet, served with steamed vegetables, lemon and dill creme fraiche 28 **GF, H**

### SALMON

pan seared salmon fillet, warm beetroot quinoa, hollandaise sauce 28 **GF, H**

## ..... DESSERT .....

### CHEFS SNOW EGG

Milk poached egg white, vanilla scented custard, topped with a crunchy caramel 14 **GF**

### TIRAMISU CAKE

Mascarpone and coffee mousse, milk chocolate and bailey ganache, chocolate sponge 16 **GF**

### HAZELNUT FERRERO CAKE

Milk chocolate ganache caramelised hazelnut crunchy layer almond sponge 16

### CHEESECAKE

Soft crumb biscuits, cream cheese, passionfruit 14