

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