

salt

on the waterfront Dinner Menu

Small Plates

Chicken & orange pate w̄ micro greens & toasted bread - 18

Grilled halloumi w̄ watercress pesto, candied walnuts, orange segments & citrus salad - 19 (gf)

Ceviche of the day w̄ pickled mooli, lemon ice, chili jam & tapioca crisps - 20 (gf & df)

Venison carpaccio, mizuana leaves, sesame and ginger dressing, wasabi espuma & lotus chips - 20 (gf)

Seared smoked salmon w̄ goats cheese cookie, apple and radish salad - 20

Prawn roulade, carrot succotash, spiced granola, young coriander & burnt lime - 20 (gf)

Main Plates

Fish of the day w̄ leeks, mushrooms, spinach & chive butter sauce - 36 (gf)

Tempura cauliflower w̄ curried mayonnaise, carrot puree & hazelnut dukkah - 29

Beef sirloin w̄ smoked celery root puree, potato and truffle croquettes, baby mushrooms, charred onion, broccoli w̄ mustard jus - 38

Easterbrook farms duck breast w̄ kumara fondant, choysum, creamed cashews & toasted buckwheat - 39

Lamb rump w̄ braised lamb shoulder pie, pea and mint puree, potato gratin & watercress pesto - 38

Confit pork w̄ bacon & almond crumb, potato dumplings, carrot piccalilli - 35

Chicken salad, mixed greens, tomato, black berries, almonds, raddish & pickled onion - 25 (gf & df)

Add some
sides
- 6.5

Truffle & potato croquettes
Asian greens
Hand cut chips w̄ aioli
Fresh green salad w̄ honey mustard dressing



tripadvisor®

Sharing platters

Garlic bread - 10

Salt tapas plate

Chicken & orange pate w̄ toasted bread, prawn roulade w̄ carrot succotash, spiced granola, ceviche of the day w̄ pickled mooli, lemon ice, chili jam, tapioca crisps & chorizo sausage - 45

Extra bread - 4

Something Different

5 course surprise tasting menu - 80 pp
To be had by the whole table

Wine match - 40pp

Dessert - 16

Raspberry posset, oak cake streusel, berries & raspberry coulis

Filo pastry bread & butter pudding w̄ toffee sauce & vanilla bean ice cream

Citrus bowl, lime sorbet, orange curd, almond sponge & granita (gf)

Chocolate cheesecake, cocoa nib crumble, orange puree & vanilla bean ice cream (gf)

Three cheeses w̄ quince jelly, grapes, apple & crackers - 29

Dessert tapas plater (raspberry posset, bread and butter & chocolate cheesecake) - 39

We are happy to meet any dietary requirements you may require