

# salt

o n t h e w a t e r f r o n t

## Lunch Menu 11am - 2pm

### Small Plates

Chicken & orange pate micro greens & toasted bread-18

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

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

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

### Lunch Plates

Beer battered fish of the day w̄ hand cut chips, salad, tartare sauce & pea puree - 26 (df)

Crispy chicken burger w̄ chili jam, pickles, slaw, fries and aioli. - 22

Tempura cauliflower curried mayonnaise, carrot puree & hazelnut dukkha - 24

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

Bacon eggs benedict - poached eggs, potato rosti, sour dough & hollandaise - 20

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

Beef sirloin (MR or WD) hand cut fries, salad & béarnaise sauce - 30 (gf)

Pasta of the day - poa

Add some  
sides  
- 6.50

Truffle & potato croquettes

Asian greens

Hand cut chips w̄ aioli

Fresh green salad

### Sharing platters

Garlic bread - 10

Salt tapas plate

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

Extra bread - 4

### Dessert - 16

Raspberry posset, oat cake streusel, berries & raspberry coulis

Filo pastry bread & butter pudding w 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 have\*\*

