

GALLERY MENU

To Start

Chickpea Hummus - Polenta Crackers	5.00
Beef Crackling Salt & Vinegar	7.50
Deville Whitebait - Yoghurt Tartare	7.50
Cheese & White Anchovy Croute	5.00
House Made Focaccia - Mt Zero Olives	10.00

Entree

Salt Kitchen Charcuterie - Mustard Pickles - House Made Breads	22.00	32.00
Hot & Cold Appellation Oysters		8.50 Pair
Char Grilled Cuttlefish Chimichurri - Lemon Pangrattato		18.00
Western Plains Suckling Pig Terrine - Sauerkraut - Pickled Walnuts		22.00
Poached Ora King Salmon - Yarra Valley Caviar - Parsley Oil		21.00
Sher Wagyu Beef Tartare - House Mustard - Gaufrette Potatoes		22.00
Charcuterie Croquetas - Smoked Paprika Aioli - Manchego		18.00
Honey Glazed Halloumi - Toasted Croute - Nigella Seeds		17.00
A Tasting of Land, Sea & Air		36.00
Black & White Linguine Ala Marinara - Chilli Garlic	25.00	34.00
Local Mushroom Spaghetti - Taleggio - Parmesan	23.00	32.00
Caramelle - Ricotta - Tomato - Watercress - Salata	24.00	33.00
Gnocchi Primavera - Meredith Goats Curd - Olive Crumb	23.00	32.00

Main

Sher Wagyu Steak - Frites		38.00
Ora King Salmon - Asparagus - Poached Hens Egg - Sauce Vierge		36.00
Western Plains Pork Cotoletta - Charred Brocolini - Charcuterie Sauce		38.00
Crumbed Market Fish - Brocolini - X.O Dressing - Sheep's Yoghurt		28.00
Rib of Robbins Island Beef - Paris Potatoes - Leek Gratin		90.00
		<i>For 2 to Share</i>

Salads & Vegetable

Brocolini - X.O Dressing - Sheep's Yoghurt	12.00	Leek & Tarragon Gratin	12.00
Chopped Green Salad - Fetta dressing	10.00	Hand Cut Fries	10.00

*Guests with extreme GF allergy should note we are unable to exclude trace Gluten ingredients that may be present
For COVID-19 safety this is a single use menu*