

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 - Chorizo - Almonds - 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 Croûte - 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	36.00
Western Plains Pork Cotoletta - Charred Broccolini - Charcuterie Sauce	38.00
Crumbed Market Fish - Broccolini - X.O Dressing - Sheep's Yoghurt	28.00
Rib of Robbins Island Beef - Paris Potatoes - Leek Gratin For 2 to Share	90.00

Salads & Vegetable

Broccolini - X.O Dressing - Sheep's Yoghurt	12.00	Leek & Tarragon Gratin	12.00
Chopped Green Salad - Toasted Sesame - 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*