

GALLERY MENU

To Start

Cheese & Anchovy Croûte	5.00
Deep Fried Beef Tendon	7.50
Mt Zero Olives	8.50
Salt Kitchen Charcuterie Plate	21.00 / 30.00

Entree

French Onion Soup - Beef shin - Comté Toasted Sandwich	19.00
Hot & Cold Oysters from Australia's best seawater leases	8.00 Pair
Spinach & Fontina Arancini - Aioli - Salata	17.00
Ballotine of Ham Hock - Piccalilli - Pain de Mie	18.00
Sesame Crusted Tuna Loin - Cucumber Salad - Wasabi	21.00
A Tasting of Land, Sea & Air	35.00
Local Mushroom Bruschetta - Blue Cheese - Tarragon	18.00

Main

Sher Wagyu Steak - Frites - Peppercorn Sauce	38.00
Petuna Ocean Trout - Shellfish Croquette - Bisque - Fennel Salad	34.00
Western Plains Pork Cotoletta - Italian Slaw - House Mustard	35.00
Potato & Herb Gnocchi - Butternut Pumpkin - Broccolini - Holy Goats Curd	23.00 / 33.00
Linguine Marinara - Chilli - Garlic - Bottarga	26.00 / 35.00
Whole Grilled Fish of the Day - Chilli Butter - Lemon	37.00
Bannockburn Chicken 'Coq au Vin' - Paris Potatoes	36.00
Crumbed Market Fish - Whipped Cod Roe - Asparagus	32.00

Salads & Vegetable

Leek & Tarragon Gratin	12.00	Mushrooms à la Grecque	12.00
Chopped Green Salad	10.00	Hand Cut French Fries	10.00
Slow Roast Carrots Yoghurt Honey Lemon	8.00		

For COVID-19 safety this is a single use menu

Head Chef: Scott Alsop

Consultant Chef: Ian Curley