

SALTI DINNER

STARTERS

SWEET POTATO HUMMUS VGO V DF Tortilla Crisp Sumac Spiced Pepitas Olive Oil	\$25
PACIFIC PLATE OYSTERS (½ DOZ) DF GF Lemon Ponzu Dressing Kilpatrick	\$35
½ KG CHICKEN WINGS DF GF Salti BBQ or Buffalo Sauce	\$26
BREADS & DIP VG Selection of House Baked Breads Herb Butter Olive Oil Balsamic Pesto Roast Capsicum	\$24
BEEF CROQUETTE Salsa Verde Romesco Sauce Rocket	\$24
BUCKET OF PRAWNS DF GF Mixed Leaves Cocktail Sauce Lemon Wedge	\$33

SALADS

SUPERFOOD SALAD VG GF Quinoa Shredded Kale Pomegranate Almonds Citrus segments Avocado Crumbled Feta (Tahini lemon dressing)	\$29
POKE BOWL V DF GF Sushi Rice Red Onion Cherry Tomatoes Radish Cucumber Bean Sprouts Olives Sweetcorn Sriracha Mayo Sesame Seed Lemon Lime Dressing	\$32
BUDDHA BOWL V DF GF Roast Pumpkin Charred Corn Mixed Beans Shredded Red Cabbage Fried Chickpeas Avocado Smoked Almonds	\$30
APPLE & GLAZED BEETROOT SALAD VG GF Rocket Nori Crunch Sliced Apple Feta Pickled Onion Green Miso Dressing	\$30

PROTEIN ADD ONS

Grilled Chicken \$7 | Marinated Salmon \$12 | Grilled Haloumi \$6

SIDES

BROCCOLINI & BABY CARROTS & CRISPY KALE GF DFO	\$17
CREAMY MASH GF	\$16
SKIN-ON FRIES GF	\$15
HOUSE SALAD GF	\$15

SALTI CHAR GRILLED

300G SCOTCH FILLET GF	\$58
250G PORTERHOUSE GF	\$48
SMOKED CHICKEN MARYLAND GF	\$46
ALL SERVED WITH SKIN-ON FRIES AND SIDE SALAD	
Choice of Sauce or Compound Butter - Extra \$4	
- Mustard & Herb Butter - Black Garlic & Truffle Butter - Smokey Gravy - Jus	

MAINS

SIZZLING CHICKEN FAJITAS Cajun Chicken served on a hot skillet with onions Capsicum Tortillas Guac Shredded Cheese Sour Cream Mexican Salsa	\$38
BANGERS & MASH GFO Italian Casalinga Creamy Mash Caramelized Onions Smokey Gravy Onion Rings	\$39
LAMB SHANK (RED WINE BRAISED) GF Creamy Mash Broccolini Baby Carrots Jus	\$48
GARLIC PRAWN LINGUINE GFO White Wine Garlic Prawns Cherry Tomato Roquette Parmesan	\$38
WILD MUSHROOM RISOTTO GF V Truffle Oil Parmesan Crispy Sage Wild Mushroom	\$36
DUKKAH CRUSTED CAULIFLOWER GFO Cauliflower Puree Salad	\$35
13 HOUR SMOKED WAGYU BRISKET (300G) GFO Creamy Mash Apple Slaw House Pickles Smokey Gravy Onion Ring	\$65

REEF FISH OF THE DAY

PIZZAS

MEDITERRANEAN VEGE VGO Napoli Semi Dried Tomatoes Artichoke Aubergine Feta Olives Mozzarella	\$36
MARGHERITA V Napoli Fior de latte Fresh Basil	\$31
TRUFFLE FUNGHI V Exotic Mushrooms Mozzarella Gorgonzola Truffle Oil Rosemary	\$34
MEAT LOVERS Chicken Bacon Salami Peperoni Napoli Mozzarella BBQ Sauce	\$38
POTATO & SAUSAGE Garlic Base Spanish Chorizo Sliced Potatoes Parmesan Rocket	\$37
HAWAIIAN Smoked Ham Queensland Pineapples	\$34
GARLIC PRAWN Prawn Cutlets Garlic Butter Base Lemon Zest Creme Fraiche	\$37
PROSCIUTTO BURRATA Prosciutto Burrata Napoli Mozzarella Rocket	\$38
CHICKEN CARAMELIZED ONION Grilled Chicken Caramelized Onion Feta Balsamic Glaze Rocket	\$38

SOMETHING SWEET

SALTI SUNDAE GF Choc Brownie Chantilly Cream Berries Coulis	\$18
BANANA & CARAMEL CALZONE Icing Sugar Vanilla Ice Cream	\$25
COCONUT PANNACOTTA GF DFO Passion Fruit Coulis Mix Nut Brittle Fresh Berries	\$22
SELECTION OF SORBET GF	\$15

VGO - Vegan Option | V - Vegetarian | GF - Gluten Free | DF - Dairy Free | DFO - Dairy Free Option | GFO - Gluten Free Option
PLEASE ADVISE OUR TEAM OF ANY DIETARY REQUIREMENTS | 15% SIRCHARGE PUBLIC HOLIDAYS | GST INCLUDED