



SALTI LUNCH

STARTERS

PACIFIC PLATE OYSTERS (½ DOZ) DF GF Lemon Ponzu Dressing Kilpatrick	\$35
BUCKET OF PRAWN DF GF Mixed Leaves Cocktail Sauce Lemon Wedge	\$33
LEMON PEPPER FRIED SQUID DF Sweet Chilli Lemon Wedge Salad	\$25
LOADED FRIES GF Brisket Burnt Ends Smoky Gravy Mozzarella Cheese	\$26
CORN FRITTER VG Tahini Lemon yoghurt Tomato Relish Salad	\$24
WILD MUSHROOM ARANCINI VG Pesto Truffle Aioli Rocket	\$25

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 - FOR SALADS

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

BURGERS

SALTI BURGER DFO GFO Wagyu Pattie Smoked Cheddar Lettuce Tomato Truffle Aioli Smoked Tomato Relish Onion rings	\$35
BRISKET BURGER DFO GFO Slow Cooked Beef Brisket Apple Slaw Onion Rings House Pickles Smoked Cheese Sriracha Mayo	\$38
GRILLED CHICKEN BURGER DFO GFO Peri Peri Marinated Chicken Thigh Rasher Bacon Cos Lettuce Tomato Fried Egg Chipotle Mayo	\$34
MUSHROOM BURGER V GFO Marinated Portobello Lettuce Tomato Avocado Crispy Shallots Mustard Vegan Mayo	\$30

All served with a chip basket in a vegan brioche bun.

MAINS

BRITISH STYLE FISH & CHIPS DF Fish Skin-on fries Salad Tartare	\$36
LAMB KOFTAS DFO Mediterranean Style Koftas Pita Bread Skin-on fries Salad Spiced Yoghurt Tahini Mustard	\$39
PORTUGUESE CHICKEN SKEWERS GFO Portuguese Marinate Chicken Thigh Pita Bread Skin-on fries Salad Spiced Yoghurt Tahini Mustard	\$37
VEGETARIAN LASAGNA VG Eggplant Zucchini Torched Capsicum Napoli Mozzarella Bechamel Baby Spinach Balsamic Glaze	\$33
SALMON LINGUINE GFO Salmon Garlic Cherry Tomato Roquette Parmesan	\$38

SIDES

SKIN-ON FRIES	\$13
HOUSE SALAD GF	\$15

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