

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
WILD MUSHROOM ARANCINI VG Pesto Truffle Aioli 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**

Choice of Sauce or Compound Butter - Extra \$4

- Mustard & Herb Butter
- Black Garlic & Truffle Butter
- Smokey Gravy
- Jus

MAINS

SIZZLING CHICKEN FAJITAS \$38 Cajun Chicken served on a hot skillet with onions Capsicum Tortillas Guac Shredded Cheese Sour Cream Mexican Salsa
BANGERS & MASH GFO \$39 Italian Casalinga Creamy Mash Caramelized Onions Smokey Gravy Onion Rings
LAMB SHANK (RED WINE BRAISED) GF \$48 Creamy Mash Broccolini Baby Carrots Jus

GARLIC PRAWN LINGUINE GFO \$38 White Wine Garlic Prawns Cherry Tomato Roquette Parmesan

WILD MUSHROOM RISOTTO GF V \$36 Truffle Oil Parmesan Crispy Sage Wild Mushroom

DUKKAH CRUSTED CAULIFLOWER GFO \$35 Cauliflower Puree Salad
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REEF FISH OF THE DAY MP

PIZZAS

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

SOMETHING SWEET

SALTI SUNDAE GF \$18 Choc Brownie Chantilly Cream Berries Coulis
BANANA & CARAMEL CALZONE \$25 Icing Sugar Vanilla Ice Cream
COCONUT PANNACOTTA GF DFO \$22 Passion Fruit Coulis Mix Nut Brittle Fresh Berries
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% SURCHARGE PUBLIC HOLIDAYS | GST INCLUDED