



SALTI LUNCH

STARTERS

PACIFIC PLATE OYSTERS (½ DOZ) DF|GF **\$35**
Lemon | Ponzu Dressing | Kilpatrick

BUCKET OF PRAWN DF|GF **\$33**
Mixed Leaves | Cocktail Sauce | Lemon Wedge

LEMON PEPPER FRIED SQUID DF **\$25**
Sweet Chilli | Lemon Wedge | Salad

LOADED FRIES GF **\$26**
Brisket Burnt Ends | Smoky Gravy | Mozzarella Cheese

WILD MUSHROOM ARANCINI VG **\$25**
Pesto | Truffle Aioli | Rocket

BURGERS

SALTI BURGER DFO|GFO **\$35**
Wagyu Pattie | Smoked Cheddar | Lettuce | Tomato | Truffle Aioli | Smoked Tomato Relish | Onion rings

BRISKET BURGER DFO|GFO **\$38**
Slow Cooked Beef Brisket | Apple Slaw | Onion Rings | House Pickles | Smoked Cheese | Sriracha Mayo

GRILLED CHICKEN BURGER DFO|GFO **\$34**
Peri Peri Marinated Chicken Thigh | Rasher Bacon | Cos Lettuce | Tomato | Fried Egg | Chipotle Mayo

MUSHROOM BURGER V|GFO **\$30**
Marinated Portobello | Lettuce | Tomato | Avocado | Crispy Shallots | Mustard Vegan Mayo

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

PIZZAS

MEDITERRANEAN VEGE VGO **\$36**
Napoli | Semi Dried Tomatoes | Artichoke | Aubergine | Feta | Olives | Mozzarella

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**

SALADS

SUPERFOOD SALAD VG|GF **\$29**
Quinoa | Shredded Kale | Pomegranate | Almonds | Citrus Segments | Avocado | Crumbled Feta (Tahini lemon dressing)

POKE BOWL V|DF|GF **\$32**
Sushi Rice | Red Onion | Cherry Tomatoes | Radish | Cucumber | Bean Sprouts | Olives | Sweetcorn | Sriracha Mayo | Sesame Seed | Lemon Lime Dressing

BUDDHA BOWL V|DF|GF **\$30**
Roast Pumpkin | Charred Corn | Mixed Beans | Shredded Red Cabbage | Fried Chickpeas | Avocado | Smoked Almonds

APPLE & GLAZED BEETROOT SALAD VG|GF **\$30**
Rocket | Nori Crunch | Sliced Apple | Feta | Pickled Onion | Green Miso Dressing

PROTEIN ADD ONS - FOR SALADS

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

MAINS

BRITISH STYLE FISH & CHIPS DF **\$36**
Fish | Skin-on fries | Salad | Tartare

LAMB KOFTAS DFO **\$39**
Mediterranean Style Koftas | Pita Bread | Skin-on fries | Salad | Spiced Yoghurt | Tahini Mustard

PORTUGUESE CHICKEN SKEWERS GFO **\$37**
Portuguese Marinate Chicken Thigh | Pita Bread | Skin-on fries | Salad | Spiced Yoghurt | Tahini Mustard

VEGETARIAN LASAGNA VG **\$33**
Eggplant | Zucchini | Torched Capsicum | Napoli | Mozzarella | Bechamel | Baby Spinach | Balsamic Glaze

SALMON LINGUINE GFO **\$38**
Salmon | Garlic | Cherry Tomato | Roquette | Parmesan

SIDES

SKIN-ON FRIES **\$13**

HOUSE SALAD 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