SALTI DINNER

STARTERS

Rosemary focaccia 19
Whipped ricotta, olive oil, aged balsamic V

Rock oysters 36 / 66
½ dozen or dozen. Natural with finger lime mignonette, or baked with garlic butter and parmesan pangrattato GF natural

Crispy polenta chips 26
Parmesan, rosemary salt, roast garlic aioli V

Fritto misto 28
Lightly floured local calamari and Queensland prawns, lemon aioli

Snapper crudo 29
Cured Whitsunday snapper, finger lime, pickled shallot, chili, olive oil GF

Beef carpaccio 28
Queensland beef, rocket, shaved parmesan, capers, lemon oil GF

Moreton Bay bugs 33
Split and grilled, 'nduja butter, lemon GF

SALADS

Caprese 28
Heirloom tomato, fior di latte, basil oil, aged balsamic, olive crumb V GF

Prawn and mango 33
Grilled Queensland prawns, mango, avocado, cos, chili-lime dressing GF

Salti Caesar 32
Cos, crisp pancetta, parmesan, white anchovy, soft egg, garlic croutons

Rocket and parmesan 28
Roast cherry tomatoes, toasted pine nuts, salsa Verde V GF

Pumpkin and farro 29
Roast pumpkin, rocket, pepitas, pomegranate, maple-balsamic VG

Add grilled chicken ($7), Queensland prawns ($9) or grilled snapper ($9) to any salad

FROM THE GRILL

Served with fries and a rocket-parmesan salad, with your choice of red wine jus, green peppercorn or salsa verde (Extra $4)

Porterhouse 250 g 48
Queensland grass-fed GF

Eye fillet 200 g 54
Queensland grass-fed GF

Rib eye 350 g 62
Queensland grain-fed GF

MAINS

Eggplant parmigiana 37
Layered crumbed eggplant, Napoli, mozzarella, parmesan, basil, rocket salad V, VG on request

Chicken saltimbocca 42
Prosciutto, sage, lemon butter, roast chats, broccolini GF

Chargrilled octopus 47
'Nduja butter, crushed kipfler potatoes, salsa Verde, charred lemon GF

Crab spaghetti 41
Chilli, garlic, lemon, pangrattato

Sous Vide Lamb Rump (M) 48
Queensland Lamb, potato mash, heirloom carrots, green beans, red wine jus, gremolata GF

Reef fish of the day MP – please ask your waiter
Whitsunday boat's catch of the day, pan-roasted, crushed kipflers, shaved fennel and orange, salsa verde GF

V Vegetarian VG Vegan GF Gluten Free
Please advise us of any dietary requirements
15% surcharge public holidays | GST included

SIDES

Fries 14
Rosemary salt, aioli V

Seasonal greens 16
Broccolini, green beans, lemon, olive oil, toasted almonds VG GF

House salad 13
Mixed leaves, cherry tomato, cucumber, shaved fennel, red wine vinaigrette VG GF

DESSERT

Coconut mango mousse 24
Passionfruit coulis, lime, toasted coconut VG GF

Tiramisu 25
Espresso-soaked savoiardi, mascarpone, cocoa V

Pavlova 23
Seasonal fruit, Chantilly cream V GF

Salti sundae 24
Chocolate brownies, Chantilly cream, berries, coulis V GF