SALTI LUNCH

STARTERS

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

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

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

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

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

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

BURGERS AND WRAPS

All served with fries

Eggplant parmigiana burger 33
Crumbed eggplant, napoli, mozzarella, basil, brioche V, VG on request

Snapper Piadina 37
Grilled snapper in Italian flatbread, cabbage slaw, salsa verde mayo

Salti beef burger 36
Queensland beef patty, provolone, crisp pancetta, caramelized onion, pickles, Salti sauce, brioche

MAINS

Pumpkin gnocchi 36
Potato gnocchi, roast pumpkin, sage brown butter, toasted hazelnuts V, VG on request

Chicken Cotoletta 38
Crumbed chicken breast, rocket, parmesan, lemon, fries

Beer-battered snapper 37
Peroni batter, fries, tartare, lemon, leaves

Pasta of the Day 39
Queensland prawns, chili, garlic, cherry tomato, white wine, parsley

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