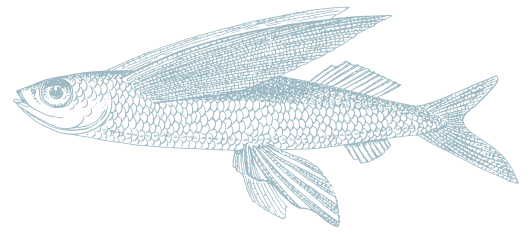


SALTI



STARTERS

TUNA TARTAR DF, GFO

Fine diced tuna, capers, parsley, chives, citrus vinaigrette, avocado, and crostini

\$28

PLATTER FOR TWO GFO

Kalamata olives, whipped lemon feta, prosciutto ham, mild salami, white anchovies, olive oil & balsamic vinegar, pizza bread, grissini, crackers

\$32

BRUSCHETTA DF, VGO

Heirloom tomatoes, spanish onion, parsley, prosciutto ham, white anchovies, balsamic reduction

\$22

CEVICHE STYLE PRAWN COCKTAIL

GF, DF

Queensland tiger prawns, shrimp bisque, tabasco, avocado, cucumber, red onion, citrus vinaigrette

\$26

BREAD AND BUTTER GFO

Sourdough bread and whipped flavoured butter
ask our team for the flavour of the day

\$16

FLAT BREADS

CONFIT GARLIC

V, VGO, DFO, GFO

Homemade confit garlic paste, mozzarella, garnished with truffle oil and Mediterranean herbs

\$26

PULLED LAMB DFO, GFO

Slow cooked lamb, tomato sugo, mozzarella, topped up with fresh tzatziki, feta, pomegranate and chives

\$28

SMOKED SALMON & SPINACH

GFO

Mozzarella, garlic cream, spinach, cured and smoked salmon, chives and dill

\$28

BIANCA WITH BURRATA

AND PROSCIUTTO GFO

Clay fired flat bread with rosemary & sea salt, burrata, prosciutto, olive oil and balsamic vinegar reduction

\$30

GF- GLUTEN FREE /GFO- GLUTEN FREE OPTION / DF - DAIRY FREE / DFO - DAIRY FREE OPTION /
V - VEGETARIAN / VO - VEGETARIAN OPTION / VG - VEGAN / VGO -VEGAN OPTION

PLEASE ADVISE OUR TEAM OF ANY DIETARY REQUIREMENTS | 15% SURCHARGE PUBLIC HOLIDAYS | GST INCLUDED

INDULGE

SEAFOOD RISOTTO GF, DFO, VO

Arborio rice, shrimp bisque, mussels, shrimps and fish
vegetarian option with mushrooms

\$45

CREAMY SALMON PASTA GFO

Linguine, smoked cream, garlic, spinach, cooked salmon

\$43

PAN FRIED GNOCCHI V, VGO, DFO

Crispy gnocchi, mushrooms, truffle, sage, parmesan and brown butter

\$40

FROM OUR GRILL

CHICKEN SUPREME GF

Chicken breast, creamy polenta, charred carrots, broccolini,
truffled chicken jus

\$42

FISH OF THE DAY

Ask our staff about the catch of the day

LAMB RACK GF

Served pink, mash potato, lamb jus

MP

\$58

SCOTCH FILLET 350g

\$60

STRIPLOIN 300g

\$58

WAGYU RUMP 350G

\$65

ALL OF OUR STEAKS COME WITH
BROWN BUTTER, CHARRED
BROCCOLINI, ONE SIDE & ONE
SAUCE OF YOUR CHOICE

SAUCES

Pepper sauce
Gravy
Mushroom sauce

SIDES

Chips
House salad
Potato wedges

Extra sauce or side + \$6

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ADD ON

NUTTY SALAD GFO, DF, VG

Mixed leaves, dried figs, green apple, sunflower seeds, carrot petals, quinoa, croutons, house vinaigrette

\$22

CHEESY TRUFFLED POTATO WEDGES GF, V

Potato wedges, parmesan cheese, black truffle oil, sea salt

\$18

CLASSIC FRIES V, VG, DF, GF

Aioli, tomato sauce

\$14

COUSCOUS SALAD GFO, DFO

Couscous, fresh tomato, kale, pomegranate, cucumber, raisins, walnuts and fresh herbs, citrus vinaigrette

\$20

HOUSE SALAD VG, DF, GF

Mixed leaves, cherry tomatoes, red onions, cucumber, pomegranate seed, house vinaigrette

\$18

SWEET TREATS

RED BERRIES PAVLOVA GF, V

Red berries verbena compote, mascarpone cream, merengue, fresh passionfruit

\$25

NANMMOURA DELICE V

Semolina cake, confit orange syrup, citrus segments, Ice cream of choice

\$26

CHOCOLATE MOUSSE V, GFO

Cacao nibs & coffee crumble, chocolate mousse, natural cream, salted caramel & pistachio praline

\$26

CHEESE PLATTER V, GFO

Aged cheddar, triple brie, blue cheese, grisinni and bread

\$36

AFFOGATO GFO, DFO

Vanilla bean ice cream, espresso, frangelico shot

\$20

ICE CREAM

Vanilla, chocolate, strawberry, boysenberry, salted caramel, cookies and cream, toffee

SORBET

Mixed berries, lemon, coconut, raspberry

1 scoop \$6

2 scoop \$10

3 scoop \$15

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