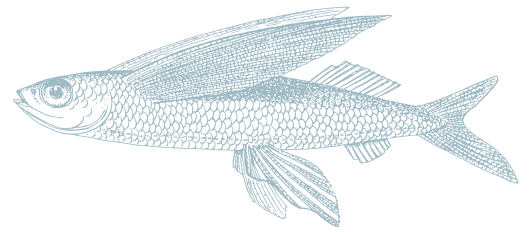


SALTI

TAKEAWAY



FROM OUR PIZZA OVEN

ALL DAY

CONFIT GARLIC

V, VGO, DFO, GFO

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

\$26

CHICKEN AND BACON

GFO, DFO

Tomato sugo, mozzarella, camembert, chicken, bacon, caramelised onions

\$30

MARGHERITA

V, VGO, GFO, DFO

Tomato sugo, mozzarella, basil

\$26

MEAT LOVERS

GFO, DFO

Tomato sugo, mozzarella, mild salami, pepperoni, cacciatore, hungarian salami, chorizo, red onion, roasted peppers, basil

\$36

SALTI SEAFOOD

DF, GFO

Tomato sugo, reef fish, Queensland prawns, chilli flakes, garlic oil, rocket

\$36

CRAVINGS

LUNCH

CRISPY SQUID GFO, DF

Mediterranean spiced squid, charred broccolini, Aioli and Sun-dried tomato salad

\$26

FISH AND CHIPS DFO

Crumbed white fish fillet, crispy chips, lemon thyme aioli and lemon wedges

\$28

BBQ HALLOUMI V, GF

Mix of lentils and roasted peppers, tomatoes and cumin; coconut yogurt, hummus & zaatar

\$25

ALL DAY

COUSCOUS SALAD GFO, DFO

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

\$20

HOUSE SALAD VG, DF, GF

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

\$18

CLASSIC FRIES V, VG, DF, GF

Aioli, tomato sauce

\$14

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

FROM OUR GRILL

LUNCH

WAGYU BEEF BURGER

GFO, DFO

Caramelised onions, tomato relish, pickles, aged cheddar cheese, mix salad leaves mac and cheese croquette

\$30

CHICKEN BURGER

GFO, DFO

Southern fried chicken thigh, aioli coleslaw, tomato slices, swiss cheese, mixed leaves, chicken nugget

\$29

SALTI VEGAN

DFO

Plant based burger patty, hummus, guacamole, tomato slices, roasted peppers, caramelized onions, mixed leaves

\$29

DINNER

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

SWEET TREATS

ALL DAY

NANMMOURA DELICE V

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

\$26

CHEESE PLATTER V, GFO

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

\$36

DINNER

RED BERRIES PAVLOVA

GF, V

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

\$25

CHOCOLATE MOUSSE V, GFO

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

\$26

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