## CRAVING

#### DREAMY DIP PLATTER TO SHARE

V, VGO, GFO, DFO

Hummus, tapenade, roasted red peppers and whipped lemon feta, pizza bread, Crackers and Grissini

\$38

### **CRISPY SQUID** GFO, DF

Mediterranean spiced squid, charred broccolini,

Aioli and Sun-dried Tomato salad

\$26

### PRAWN COCKTAIL GF, DF

Queensland tiger prawns, cocktail sauce avocado tartar, cucumber, red onion, mixed salad

\$25

### **CHICKEN PARMI DFO**

Crumbed chicken breast, tomato sugo, cured ham, and mozzarella, side of house salad or chips

\$33

and cumin; coconut yogurt, hummus & zaatar

### EGGPLANT PARMI V, VGO, DFO

Crumbed eggplant, tomato sugo, and mozzarella, side of house salad or chips

\$30

#### FISH AND CHIPS DFO

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

\$28

# **SMALLER PLATES**

CLASSIC FRIES V, VG, GF, DF

Aioli, tomato sauce

\$14

### COBB SALAD V, GF, DFO

Cherry tomatoes, bacon, chicken, hard boiled eggs, avocado, cos lettuce blue cheese, chives, house vinaigrette

\$22

### COUSCOUS SALAD GF, DF, VG

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

\$20

# HOUSE SALAD VG, DF, GF

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

\$18

### **BBQ HALLOUMI** V, GF

Mix of lentils and roasted peppers, tomatoes

\$25

## FROM OUR PIZZA OVEN

CONFIT GARLIC FLAT BREAD V, VGO, DFO Clay fired flat bread topped up with homemade confit garlic paste, mozzarella, garnished with truffle oil and Mediterranean herbs

\$24

MARGHERITA V, VGO, GFO, DFO Tomato sugo, mozzarella, basil

\$26

CHICKEN AND BACON GFO, DFO

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

\$30

MEAT LOVERS GFO, DFO

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

\$36

SALTI SEAFOOD DF, GFO

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

\$36

GLUTEN FREE OPTION & VEGAN OPTION +S3 ADD ON +S4

mushroom / goat cheese / prosciutto / burrata / pineapple / cured ham / pear / blue cheese

# ROLL WITH IT

WAGYU BEEF BURGER GFO, DFO

caramelized 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

STEAK SANDWICH DFO

Tender marinated beef, blue cheese sauce, tomato slices, caramelized onions, mixed leaves

\$30

ALL OF OUR BURGERS COME WITH A SIDE OF FRIES OR HOUSE SALAD

GLUTEN FREE OPTION +S3 ADD ON +S4

confit mushrooms/ pickles / pineapple slice /
bacon / fried shallots / sunny side egg /
halloumi / guacamole / hummus / extra
cheese / extra patty +S6

# SWEET TREATS

FRUITTY GREEK YOGURT GF, V, VGO, DFO

Natural yogurt, granola, seasonal fruits, mediterranean spice syrup, mint

\$22

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

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\$36

SALTI SUNDAE'S V

Vanilla icecream topped up witth cookie crumble, amarena cherries and caramel or chocolate syrup.

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

\$22

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