

# SALTI

**DINNER**

## STARTERS

### CHARCUTERIE BOARD

Selection of Meats, cheeses, Fresh Fruit, crackers, Toasted Bread GFO

**\$40**

### SOURDOUGH BRUSCHETTA DF, VGO

Cherry Tomato, Basil

**\$22**

### PRAWN COCKTAIL GF, DF

Cos Lettuce, Avocado, Sumac, Cocktail Sauce, Herbs GF/DF

**\$26**

### THYME SALT FRIES GFO

Add Truffle Parmesan

**\$14**

**\$4**

## SALADS

### SALT CAESAR

Crisp Lettuce, Pancetta Crumb, Anchovies, Parmesan, Egg GFO/DF

**\$24**

### MEDITERRANEAN CHICKEN BOWL

Grilled Chicken, Cous Cous, Apricot, Feta, Tzatziki DFO

**\$28**

### CLASSIC WALDORF SALAD

Apple, Celery, Grapes, Walnuts, Aioli GFO/DF/VEG/VGO

**\$22**

### HOUSE CITRUS SALAD

Cherry Tomatoes, Fennel, Orange, Red Onion GFO/DFO/VEG/VG

**\$18**

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

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

\$44

### FISH OF THE DAY

Ask our staff about the catch of the day

MP

### STEAK - CUT OF THE DAY

Ask our staff about the cut of the day

MP

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

### SAUCES

Pepper sauce  
Gravy  
Mushroom sauce

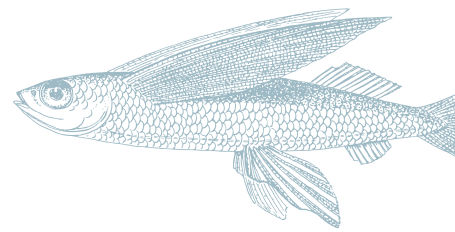
### SIDES

Chips  
House salad  
Potato wedges

Extra sauce or side + \$6

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## DESSERTS



### NUTELLA AND STRAWBERRY CALZONE

Ice cream and dusted sugar

**\$25**

### PAVLOVA

Berry Compote, Vanilla Chantilly

**\$22**

### CHEESE PLATTER

3 cheeses, Quince Paste, Lavosh, Fruit

**\$28**

### SORBET

Seasonal Fruits

**\$15**

### ICE CREAM

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

**1 scoop \$6**

**2 scoop \$10**

**3 scoop \$15**



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