

# Salt. Restaurant

3 Course Tasting Menu option \$65 per head  
Select one of each Entrée, main and dessert

## Snacks

<i>Marinated Mt Zero Olives</i>	7
<i>Freshly shucked oysters, Natural or lime &amp; ginger</i>	4 / 5
<i>Our Bread, whipped butter</i>	8
<i>Lamb Croquette, black garlic, Baharat</i>	8
<i>Potato Rosti, spiced quark, salmon caviar</i>	8
<i>Bruschetta, tomato, goat's cheese</i>	8

## Entrée

<i>Cured king fish, citrus vinaigrette, radish</i>	20
<i>Polenta, spinach, zucchini, squash, almond</i>	22
<i>Stracciatella, tomato, balsamic, pesto</i>	23
<i>Crab fettuccini, Schulz organic cream, black pepper</i>	24

## Mains

<i>Fish of the Day, romesco, oyster mushrooms</i>	MP
<i>Eye fillet, turnip, beetroot, beans, shiraz jus</i>	38
<i>Confit Duck, carrot, lentil, walnut</i>	34
<i>Chicken breast, snow pea, kaiser, hazelnut</i>	32
<i>Pork Fillet, apple, cabbage, mustard</i>	33

## Sides

<i>Potatoes, silver beet pesto, parmesan</i>	10
<i>Cos lettuce, herb vinaigrette</i>	10

## Desserts

<i>Rosemary Apricot, Crème anglaise, meringue</i>	14
<i>Blueberry cobbler, vanilla bean ice cream (Allow 20 minutes)</i>	14

## Cheeses + \$10 per

<i>L' Artisan triple cream</i>
<i>Tarago River blue</i>
<i>Shaw River Mozzarella</i>

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