

Big Breakfast (GFO) ~ \$31

Smoked bacon, portobello mushrooms, grilled tomato, chorizo, two eggs your way, avocado and buttered sourdough toast

Avocado on Toast (VGO, GFO) ~ \$26

With beetroot hummus, heirloom cherry tomatoes, crumbled feta, hazelnut dukkah, and two poached eggs

Sweet Potato and Corn Fritters (GF) ~ \$26

Served with smoked bacon, two poached eggs, avocado and housemade lemon yoghurt

Polenta Royale (VO,GF) ~ \$25

Grilled polenta topped with tall poppy chilli onion jam, portobello mushrooms, two poached eggs, and finished with truffle hollandaise (bacon or ham ~ \$6, or smoked salmon ~ \$7)

Bircher Muesli (V) ~ \$21

Soaked overnight in apple juice, served with yoghurt, freshly grated apple, mango compote, candied walnuts and toasted almond flakes, finished with a drizzle of honey and tall poppy raspberry and rhubarb sauce

Eggs on Toast (V,GFO) ~ \$15

Fried, poached, or scrambled eggs, served with buttered sourdough toast

# ALL DAY BREAKFAST

Bacon & Egg Roll ~ \$14

Smoked bacon, eggs & tall poppy tomato relish on brioche  
~ add cheese \$2

grilled tomato ~ \$5 feta ~ \$5  
avocado ~ \$6 chorizo ~ \$6 ham ~ \$6  
smoked bacon ~ \$6 smoked salmon ~ \$7  
fried mushrooms ~ \$6  
fried, poached or scrambled eggs ~ \$6  
hollandaise sauce ~ \$3  
tall poppy classic spicy tomato relish ~ \$3

## SIDES

# SALTERS

Smoked Brisket Burger ~ \$28

12 hour slow smoked beef brisket topped with crunchy slaw, gherkins and chipotle aioli, served with rosemary salted shoestring fries

Coconut Chicken Salad (GF) ~ \$27

With mixed leaves, rice noodles, heirloom cherry tomatoes, cucumber, cashew nuts, and green goddess dressing

Harissa Roasted Cauliflower (GF,V, VGO) ~ \$26

With baby potatoes, mixed leaves, pumpkin puree, toasted almond flakes, dried cranberries, crumbled feta, and creamy tahini dressing

(add poached eggs ~ \$6, or smoked salmon ~ \$7)

Panko Crumbed Flathead ~ \$26

With rosemary salted shoestring fries, garden salad, tartare sauce, and lemon wedge

Mezze Plate (V,GFO, VGO) ~ \$28

Trio of chefs special dips, olives, pickle, buttered sourdough toast, sauerkraut, cucumber, roasted eggplant and capsicum

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SALTERS

LUNCH

11:30am ~ 3pm

KEY

V ~ Vegetarian

VE - Vegan

VGO ~ Vegan Option

GF ~ Gluten Free

GFO ~ Gluten Free Option

## Sandwiches on toasted turkish bread ~ \$16

### Chicken Caesar

Roast chicken in a Caesar dressing with smoked bacon, parmesan cheese, and cos lettuce

### Vegetarian (V)

Roasted eggplant, capsicum, & tomato with feta and beetroot relish

### Ham

Smoked ham with double cheese, roasted tomatoes, and honey mustard cream sauce

## Quick Bites

11:30am ~ 3pm

10% SURCHARGE ON PUBLIC HOLIDAYS

PLEASE INFORM ONE OF OUR STAFF OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE PLACING ORDER.

## KIDS ~ \$15

### Fish and Chips

Crumbed fish with chips and tomato sauce

### Crumbed Chicken Tenders

With chips and tomato sauce

### Cheese Toastie

With mixed leaves on the side

### Kids Bacon and Egg

with buttered sourdough toast

All kids meal come with a free ice cream

## DESSERT

Fresh homemade desserts available daily. Please speak to the staff to find out what treats are on offer.

# SALTERS