

SIT DOWN DINING

ENTRÉE - Choice of

That's Amore burrata, caponata, basil, charred bread

Salt kitchen meat board, dijon, cornichons

Seared swordfish salad, potato, fennel, lemon

MAIN COURSE - Choice of

House made ricotta gnocchi, pumpkin, amaretti biscuits, burnt butter, sage

Market fish

Slow cooked Saltgrass lamb shoulder, bean ragu, salsa verde

300g Cape Grim grain fed Sirloin, mashed potato, red wine jus (+\$8)

SIDES - Shared

Mixed leaves, shallot, lemon dressing

Steak chips, aioli

DESSERT - Choice of

Citrus eton mess

Chocolate brownie, green tea ice cream

2 COURSES 48

3 COURSES 58

Menu subject to slight seasonal variations. Please note steak surcharge only applies to those guests who order this item. Please kindly advise any dietary requirements at least three days prior. Guests are welcome to consult our waitstaff for further guidance on the day of dining.