

Appetisers

Mt Zero Olives 8

Chicken liver parfait, Madeira, cornichons, house made brioche 15

Smoked ham hock and beef croquettes, mustard mayo 14

Seared scallops, Nduja, cauliflower 11

Salt Kitchen meat board, Dijon, cornichons 18

Light Dishes / Salads

Zucchini flowers, gorgonzola, jalapeno salsa 14

That's Amore Burrata, Mediterranean vegetables 17

Gin cured salmon, croutons, chilli, caperberries, dill, crème fraiche 19

Butter poached Australian prawns, apple, celery, salmon roe, cocktail sauce 18

Free range chicken thigh salad, cos, anchovies, pancetta, croutons, parmesan 18

Mains

Tomato risotto, whipped goat's cheese, basil 27

Moreton Bay Bug, linguine, garlic, chilli, lemon 35

Market fish, MP

Barossa Valley free range chicken schnitzel, jalapeno slaw, lemon 26

Sher Wagyu burger, bacon, Jack cheese, onion rings, cos, jalapeno, chipotle mayo, fries 24

Slow cooked Saltgrass lamb shoulder, bean ragu, salsa verde 30

300g Cape Grim grain fed sirloin, asparagus, truffle oil, red wine jus 45

Sides

Mixed leaves, shallot, lemon dressing 8

Asparagus, truffle oil, parmesan 11

Steak chips, aioli 10

Express Set Menu || 2 courses for 35 || 11:30am – 3pm || 5pm – 7pm

Please advise wait staff of any dietary requirements prior to ordering

A la carte available from Mon - Fri 11:30am – 3pm; 5pm – 10pm || Sat 2pm – 10pm