

## 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

Beetroot tart, caramel tomatoes, Persian feta, ricotta, garlic 16

That's Amore Burrata, caponata, basil, charred bread 19

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

Seared swordfish salad, potato, fennel, Jerusalem artichoke, lemon 18

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

## Mains

House made ricotta gnocchi, pumpkin, amaretti biscuits, burnt butter, sage 26

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, pomme puree, red wine jus 43

## Sides

Mixed leaves, shallot, lemon dressing 8

Broccolini, burnt butter, almonds 9

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