

## Appetisers

Mt Zero Olives 8

Duck rillettes, French baguette 12

Smoked ham hock and beef croquettes, mustard mayo 14

Dill cured salmon, crème fraiche, rye 15

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

Sautéed calamari, roasted peppers, anchovy mayonnaise 17

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

Barossa Valley free range chicken salad, spicy corn and bean salsa, chipotle dressing 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, ham, leek, mushroom, mixed leaves 27

Sher Wagyu burger, bacon, Jack cheese, pickle, cos, jalapeno, chipotle mayo, fries 23

Belly of Borrowdale free range pork, charred witlof, chorizo croquette, grapefruit, jus 30

300g Cape Grim grain fed sirloin, confit garlic, jus, steak chips 43

## Sides

Mixed leaves, shallot, lemon dressing 8

Green beans, rosemary, garlic 10

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