

redsalt

STARTERS

Butternut pumpkin and coconut bisque

Pumpkin seeds and parmesan, served with warm artisan bread [v, gf] | \$14

GF bread available on request

Grilled asparagus and prosciutto

Quail eggs, pecorino, orange, potato, grain mustard | \$20

Slow roast lamb parpadelle

Confit shallots, peas, tomato, mint

entree \$20 | main \$32

Seafood linguine

Prawns, mussels, squid, preserved lemon, basil, spinach, olive oil

entree \$21 | main \$32

Oysters

1/2 dozen rock oysters served natural or with white balsamic vinaigrette | \$23

Toasted quinoa and heirloom tomato salad

Beets, heirloom carrots, tamarind dressing | \$22

Hot smoked salmon and chorizo salad

Grilled kipflers, red onion, baby spinach, croutons, spiced aioli | \$23

cn contains nuts | **gf** gluten free | **v** vegetarian | **o3** omega 3 | **hp** high protein

Please advise us of any allergies or dietary requirements.

MAINS

Porcini and wild mushroom risotto

Asparagus, tarragon, parmesan shards [v] | \$38

Grilled free range chicken breast

Olive and sundried tomato polenta, fennel, broccolini, tomato, basil [hp] | \$32

Fillet of pork and maple glazed pork belly

Sweet potato, sour cream, kale, sage pesto, broccolini [hp] | \$36

Pan seared Humpty Doo Barramundi

Porcini risotto, capers, champagne butter sauce [o3, gf] | \$38

Roast salmon with black olive cous cous

Caper and raisin puree, asparagus, sauce vierge | \$40

FROM THE GRILL

Free range chicken breast 220gm [gf] | \$32

Tasmanian salmon 220gm [gf] \$38

Beef scotch fillet grain fed 300gm [gf] | \$38

Lamb rack 4 rib [gf] | \$41

Pinnacle beef tenderloin 220gm [gf] | \$42

All grill items are served with roast baby blue potatoes and seasonal greens, and your choice of sauce: red wine jus [gf], mushroom sauce [gf], peppercorn sauce [gf] or béarnaise sauce

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SIDES

Whipped mashed potato [gf, v]

Roast baby blue potato, confit garlic and thyme [gf, v]

Steamed broccolini, bacon crumb, almond, olive oil [gf]

Baby leaf salad, tomato, cucumber, red onion, capsicum [gf, v]

Roast vegetables, honey, grain mustard, rosemary [gf, v]

Radicchio, pear, blue cheese, walnut [gf, v]

Steamed basmati rice [gf, v]

Crunchy chips, aioli [v]

All sides \$8

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DESSERT

Artisan ice cream

Salted caramel | Caramelised fig | Pistachio | Raspberry sorbet | Lemon sorbet
\$5 per scoop

Seasonal fresh fruit plate

Fresh seasonal fruits, natural yoghurt, local honey [gf] \$15

Praline crème brulee

Nut biscotti, berry compote, berries [cn] \$16

Honey, fig and date tart

Crème anglaise, salted caramel, pistachio soil [cn] \$17

Mango mousse

Coconut and almond crumb, raspberry gel, mango confit [cn] \$17

Warm chocolate brownie

Honeycomb, strawberry compote, banana ice cream [cn] \$17

Cheese plate

Heritage blue, double cream brie, aged cheddar, Wattle Valley goat cheese
South Cape quince paste, dried and fresh fruits, crackers [cn]

GF crackers available on request

2 cheeses \$22 | 4 cheeses \$34

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