

## STARTERS

### SMOKED SUJUK <sup>9</sup>

*muhummara, soft fetta* GF

### TEMPURA SALMON NORI <sup>12</sup>

*radish & miso aioli*

### SPICED PITTA CRISPS <sup>9</sup>

*hummus, olive salsa* VEGAN

### GARLIC BRUSCHETTA <sup>10</sup>

*eggplant caponata* VEGAN

### BAKED HALF SHELL SCALLOPS <sup>12</sup>

*tequila, jalapeño & lime butter* GF

### OYSTERS - 6 PER SERVE <sup>20</sup>

*natural - bonito & wakame glaze* GF

*naked - horseradish aioli & lemon* GF

*baked - sticky pork belly & roasted soy sambal*

## ENTREE

### GOATS CHEESE GNOCCHI <sup>18</sup>

*smoked ham hock, roasted cherry, pistachio & fig vincotto*

### JERK ROASTED PRAWNS <sup>18</sup>

*burnt pineapple, cassava, green chilli, coconut & lime relish* GF

### MORETON BAY BUG <sup>20</sup>

*tempura soft shell crab, laksa, green mango & macadamia* GF

### SEARED BABY SQUID <sup>17</sup>

*courgette & haloumi fritters, bell peppers, chilli & lemon* GF

### PORK, CHICKEN & GINGER GYOZAS <sup>18</sup>

*tempura broccolini, radish, black sesame & ponzu dressing*

### DUCK & CURRANT PASTILLA <sup>18</sup>

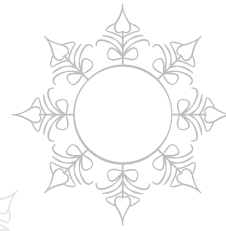
*sumac yoghurt, roasted aubergines, tomatoes & tamarind honey*

### WATTLE CURED KANGAROO <sup>17</sup>

*cocoa & black olive crumb, beetroot, parsnip & vanilla* GF

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## A TOUCH OF SALT



## MAIN

### MINTED LAMB <sup>37</sup>

*harissa roasted carrots, bush lemon yoghurt, kofta & shaved fennel* GF

### BERBERE ROASTED CHICKEN <sup>35</sup>

*caramelised peaches, quinoa, broccolini, ginger & chestnut dressing* GF

### SLOW ROASTED GOAT <sup>35</sup>

*sweet potato bhaji, red lentil dhal, pickled lime raita & green chutney*

### GRILLED BEEF GALBI <sup>35</sup>

*seared prawns, shiitakes, radish, sprouts, sesame & shallot dressing* GF

### CRISP SKINNED ATLANTIC SALMON <sup>35</sup>

*peppered green beans, leeks, sweet corn puree & clam sauce vierge* GF

### RIB FILLET OF BEEF <sup>37</sup>

*roasted baby potatoes, bacon cream, tomato persillade & rocket* GF

### GRILLED REEF FISH <sup>35</sup>

*red pepper puree, celery escabeche, fried artichokes, sherry & herb dressing* GF

## SIDES

### HAND CUT CHIPS <sup>7</sup>

*celery salt & aioli* GF & VEG

### ROASTED FIELD MUSHROOMS <sup>8</sup>

*lemon ricotta, chilli & rosemary* GF & VEG

### JALAPEÑO FRITTERS <sup>7</sup>

*smoked paprika hummus* GF & VEGAN

### ROASTED CARROTS <sup>7</sup>

*pumpkin puree & dukkah* GF & VEGAN

### GREEN BEANS <sup>7</sup>

*tomato persillade, fetta & lemon dressing* GF

*All dietary requirements, food intolerances and allergies will be catered for with love & enthusiasm*

### VEGETARIAN & VEGAN MENU

*available on request*