

Winter Special Menu

Wednesday, Thursday & Sunday Dinner

3 Courses | \$59 pp

Entrée

VANELLA BURRATA

Pickled pumpkin, mint, mandarin, pumpkin seed oil, ciabatta (v/n)

CRISP PORK BELLY

Gochujang glaze, kimchi, sesame cream, shiso (gf)

CONFIT SALMON

Citrus gel, wasabi sour cream, nori, rice crisp (gf)

Main

ROASTED DUCK BREAST

Salt-baked golden beets, macadamia cream, beetroot ketchup, pickled beets (gf/n)

HAND ROLLED GNOCCHI

Wild mushroom ragu, confit onion, parsley emulsion, pecorino (v)

SEAFOOD SPAGHETTI

Spring Bay mussels, prawns, calamari, nduja, heirloom tomato, pangrattato (gfa)

Sides

ROASTED CHAT POTATOES

Rosemary, sea salt (gf/ve)

BABY COS SALAD

Cherry tomato, toasted almonds, cabernet vinegar, Persian feta (gf/n)

Dessert

VANILLA CRÈME BRÛLÉE

Gingernut biscuit ice cream, prunes, Armagnac

TIRA-MISO

Mascarpone, savoirdi biscuit, miso caramel

summer *Salt* restaurant

(v) vegetarian (gf) gluten free (df) dairy free (n) contains nuts
All Visa, Mastercard & American Express cards will incur a 1.65% processing fee.
All debit cards will incur a 0.55% processing fee.