

Salt grill

by luke mangan ■■■■

tapas menu

marinated mixed olives & feta (V)

spanish ortiz ondarroa anchovies, served from the tin, garlic toast

pollastrini sardines (italy), served from the tin, garlic toast

charcutiere plate (bresaola, cappicola, prosciutto)

bruschetta of roast capsicum, sultana, white anchovy

prawn toast, with smoked corn salsa

bread

house baked plain & zartar bread, with luke mangan olive oil & dukkah (V)

oyster & raw bar

sturgeon caviar, served with traditional garnish, 30g

\$180 surcharge

oysters (natural or tempura)

\$4 surcharge each

kingfish sashimi, ginger, eschallot & persian feta

rare tuna, with wasabi dressing on soba noodles

lobster sashimi (changes daily)

\$18 surcharge

salads & things

salt salad, seasonal vegetable salad & poached hen's egg (V)

roasted beetroot, white anchovy, buffalo mozzarella panzanella

chilled chopped prawns, cos lettuce, avocado, mango salsa

coconut broth, sydney spice & lobster tortellini

glass sydney crab omelette, miso mustard broth

seared sea scallops, blue cheese polenta, truffle oil

tempura spencer gulf prawns, carrot, daikon & watercress

char-grilled quail, zucchini, currants, pinenuts & basil

pan-fried gnocchi, seasonal vegetables, parmesan (V)

meats from the grill

fillet	200g	150 days grain-fed, black angus
sirloin	250g	rangers valley, 300 days grain-fed, black angus, moroccan spiced
scotch	300g	F1 wagyu, cross-angus, 300 days grain-fed
t-bone	400g	nolan charolais, grain fed, bbq rubbed
lamb cutlets		vic, grain-fed, provencale herbs
half chicken		thirlmere free range corn fed chicken, cajun & herb spiced

fish from the grill

atlantic salmon		grilled or steamed
barramundi		grilled, steamed or battered
snapper		grilled, steamed or battered
tuna (rare)		grilled, tandoori spice with cucumber & yoghurt
flounder		grilled or battered
lobster tail		grilled with moroccan spices

\$22 surcharge

sharing dishes

meat for two	with bbq rub; please ask your waiter for the cut
barramundi for two	
crab omelette for two	

sauces

mustards
horseradish
homemade bbq sauce
béarnaise
red wine jus
chimmichurri
smoked tomato & basil salsa
chipotle aioli
nut brown butter, tomato, caper & parsley

sides

french fries
truffle & parmesan french fries
mashed potatoes
truffled mashed potatoes
carrots with dukkah
green beans & shallots
crushed peas & mint sauce
zucchini, bacon, parmesan & basil
roast curried pumpkin, feta & coriander
rocket, blue cheese, pear & walnuts
mixed leaf salad

desserts

floating island, fresh fruit & frangelico anglaise
luke's liquorice parfait, lime syrup & tuile
meredith sheep's milk yoghurt cheesecake, textures of passionfruit
chocolate tasting plate
coconut rice pudding & mango
local cheese selection
petit fours