

SALT GRILL by Luke Mangan

BAR SNACKS	Pollastrini sardines (Italy), served from the tin, garlic toast Anchovies (Spain), served from the tin, garlic toast Marinated Persian fetta and olives Sydney spiced nuts
COLD MEATS	Wagyu bresola Sopressa salami Prosciutto
BREAD	House baked plain / Za-atar Bread rolls, Luke Mangan olive oil and Dukkah
CAVIAR	Pètrossian caviar (California) served with traditional garnish 30g grams Yarra valley salmon roe (Australia) served with traditional garnish 30g
SEAFOOD BAR	Oysters - Natural / Six Ways / Tempura Kingfish Carpaccio, fetta, rocket and ginger and shallot Tuna tartar with ruby graph fruit, wasabi, lotus chips Salmon gravalax, shaved fennel, crispy onion rings, lemon olive oil dressing Citrus tempura prawns, wasabi dressing Chilled prawns with mango salsa Lobster sashimi, changes daily
SALAD AND THINGS	Rocket, pear, walnut and blue cheese, verjuice dressing Salt salad ; seasonal vegetable salad; slow cooked hen's egg, and truffle dressing Salt and pepper squid, harissa spice, chipotle mayo Lobster soup, tortellini of lobster, pickled mushrooms and basil Glass Sydney crab omelette, miso mustard broth Seared sea scallops, blue cheese polenta, truffle Artichoke ravioli, mushroom ragout, asparagus
MAINS	Half Lilydale chicken marinated and roasted with Cajun spice Tempura battered barra,
MEATS FROM THE GRILL	Sirloin 250g grass fed/dry aged Scotch 300g grain fed/wagyu Fillet 200g grain feed Rib eye 400g dry aged Lamb cutlets 5 grain fed
Choose any sauce	Mustards, horseradish, BBQ sauce, and béarnaise
FISH FROM THE GRILL	Salmon Barramundi Tuna Coral trout Snapper Flounder Moroccan spiced half lobster/ whole lobster Cooked on the grill garlic lemon, herb butter

Choose any sauce Chimi Churri, smoked tomato and basil salsa, chipotle aioli

THINGS FOR TWO Fish for two
Meat for two
Crab omelette for two

SIDES French fries
Truffled pommel puree
Carrots with Dukkah
Crushed peas, mint sauce
Zucchini, bacon, Parmesan, Provencale herbs
Tomato salad with fetta, olives and basil
Mixed leaf salad, house dressing

DESSERTS Floating island, fresh berries and almond analgise
Luke's Liquorice parfait with lime syrup
Toffee soufflé, brownie ice cream
Chocolate assiette
Cheese selection / imported cheese Walnut and prune log
Petit fours