



**Bread**

**Garlic Loaf** \$6.00

**Bruschetta** w/ pesto tomatoes, parmesan & olive tapenade \$9.80

**Fresh Baked Rolls** basket of four \$5.90

**Medley Of Breads** (minimum 2 people) selection of the above \$10.50

**Dawson's A- Grade Oysters**

**Natural**      6 \$16.50      12 \$29.50

**Kilpatrick**    6 \$17.50      12 \$31.00

**Parmesan & Garlic Butter**    6 \$18.00    12 \$32.00

**Salt's Special - with king prawn & avocado salsa**    6 \$18.90    12 \$32.90

**Entrée**

**Sautéed King Prawns** w/ crispy pancetta, marinated in basil & chili w/ a white balsamic & red pepper puree (gf)      \$19.00 or \$28.50

**Pork Belly** slow braised in port wine & mustard seed on crisp kipfler potatoes finished w/ a rich tomato relish (gf)      \$18.00 or \$27.90

**Sun-dried Tomato & Coriander Pate** served w/ crusty sour dough, char grilled chorizo & black olives      \$17.50 or \$26.90

**Sashimi Style Atlantic Salmon** w/ a light horseradish aioli & fried capers (gf)      \$17.90 or \$28.90

**Seared sea scallops** w/ fresh king prawns, crisp wontons, Santorini salsa & cress leaves served cold      \$18.90 or \$28.50

**Vodka & Raspberry Oyster Shots** cleanse your pallet w/ a refreshing sorbet topped w/ a plump natural oyster (gf)      \$4.70 each

**Reservations 49 455522**



## Mains

<b>Veal Medallions</b> w/ Grecian potatoes & asparagus served w/ a lemon scented jus (gf)	\$29.90
<b>Crisp Skin Chicken Breast</b> w/ mild spiced potatoes, wilted choy sum & toasted macadamia nuts drizzled w/ a harissa chutney	\$28.90
<b>Beef Tenderloin</b> served on a roasted field mushroom & kumara jumble topped w/ a mild blue cheese & rocket mousse	\$28.90
<b>Beer Battered Fish Fillets</b> served with fat cut chips, Chef's salad, lemon wedges & tartare	\$19.90
<b>Atlantic Salmon Fillet</b> served w/ oven dried tomatoes & roast scallop potatoes finished w/ steamed greens & a citrus dressing (gf)	\$33.90
<b>Salt &amp; Soil</b> 300 gm scotch fillet topped w/ sautéed king prawns & garlic Parmesan oven baked oysters finished in a light shallot cream sauce	\$44.90
<b>Fresh Fish of the Day</b> - see our blackboard for daily selections ( plain w/ chips, salad & lemon also available )	
<b>Salt's Seafood Platter for two</b> - fresh king prawns, crabs & bugs, Dawson's A- grade oysters, smoked salmon, fresh salad, seasonal fruit & fried favourites. Market price..... see our blackboard!	

Cold platter available **GF**

10% surcharge applies on public holidays

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## Salt's Dessert List

*Made on premise - All \$12.90*

**Cherry Ripe Cheesecake w/ vanilla bean ice cream**

**Chocolate & Almond Torte**  
w/ berry coulis & rich double chocolate gelato **GF**

**Homemade Trio of Ice cream & Sorbet**  
the Chefs selection served in a crisp wafer basket

**Chocolate Tart** of dark Belgium chocolate & nougat  
in a short crust pastry base w/ double cream

**Caramel & Mixed Berry Roulade w/ raspberry sauce GF**

## Segafredo Coffee

Full cream                  Lite white                  soy milk (extra 50c)

Cappuccino    Flat White                  Long Black  
Short Black                  Latte                  Macchiato  
Pot of Tea (herbal available)

All \$3.50

Vienna                  Hot chocolate                  Affogatto  
Mugs of Coffee                  Mocha                  Chai Latte  
All \$4.00