

Menu



ENTREES

BRAISED WAGYU

betel leaf, sour onion, pickled chilli, Kalamata olive,
umeboshi plum butter

HALF SHELL ROASTED QUEENSLAND SCALLOPS

deep north curry sauce, pineapple relish,
Vietnamese mint

MUSHROOM TART

roast field mushrooms, baked ricotta, pine nuts, raisins,
parsley, balsamic, toasted breadcrumbs

MAINS

LOCAL REEF FISH COOKED OVER COAL

caponata vegetables, tomato butter sauce,
summer herbs

CRUMBED CAULIFLOWER

charred & shredded cabbage, baked apple, tonkatsu sauce

350g MB4+ BLACK ONYX GRAIN FED SCOTCH FILLET

wood fire grilled to chef's recommendation,
bacon jam, buttered leeks, peppercorn sauce

DESSERTS

VANILLA PANNA COTTA

almond nougat, olive oil crumb

CHOCOLATE LAVA CAKE

Turkish Delight ice cream

SALT HOUSE GELATO & SORBET

Chef's selection of house made gelato & sorbets