



## TAPAS

Grilled Turkish bread with garlic & herb butter	\$6
Two house made dips, marinated olives with assorted breads	\$15
Grilled Spanish chorizo with sauce Romesco, marinated olives & crusty bread	\$15
Fried Grande green olives stuffed with chicken & goats cheese	\$12
Coffin Bay Oysters served natural	\$24
Coffin Bay Oysters served Kilpatrick	\$28
Coffin Bay Oysters mixed dozen of	\$26
- Natural	
- Cucumber & chive vinaigrette	
- Raspberry vinaigrette	
- Kilpatrick	
Goujons of King George whiting, lemon pepper crumb & tartare sauce	\$13
Prawns in toasted sesame, lemongrass & goan curry sauce	\$17
Tapas selection of	\$28
- Deli meats with crusty bread	
- Pickled vegetables	
- Spanish chorizo	
- Char grilled chilli & citrus sardines	
- Duck liver pate	

## MAINS

Pan fried French lamb cutlets on a warm Nicoise salad with a mint sauce	\$32
250 gram scotch fillet on potato gratin with sautéed chilli whole king prawns & hollandaise sauce	\$38
Spiced chicken breast on saffron & sultana couscous with mango chutney & tagine sauce	\$28
Fish de jour : price and description available on request	
Asparagus, goats cheese & cherry tomato tart with an aged balsamic glaze	\$22
Salt and pepper squid with a bean shoot, snow pea & sesame salad with a garlic aioli	\$26

## SIDES

<i>Rocket, pear &amp; pecorino salad with preserved lemon dressing</i>	\$8
<i>Roasted kipfler potatoes with garlic butter &amp; fresh herbs</i>	\$12
<i>Sautéed seasonal greens with toasted sesame seeds</i>	\$12
<i>Tomato, basil and bocconcini salad</i>	\$14



## DESSERTS

<b>Trio of Sorbet</b>	<b>\$15</b>
<i>Mango, lemon and blood orange sorbet served with praline</i>	
<b>Affogato</b>	<b>\$15</b>
<i>Vanilla bean ice cream served with coffee and baileys or frangelico liqueur</i>	
<b>Lemon curd tart</b>	<b>\$15</b>
<i>With a sweet mascarpone and raspberry compote</i>	

## DESSERT COCKTAILS

<b>Toblerone</b>	<b>\$16</b>
<i>A classic dessert cocktail sure to impress! Frangelico, Kahlua, Baileys and brown crème de cacao are shaken over ice with fresh cream and then served in a chocolate coated martini glass.</i>	
<b>Mint Slice</b>	<b>\$16</b>
<i>Everyone's favorite biscuit... Now in cocktail form! Crème de menthe, baileys and brown crème de cacao are shaken over ice with fresh cream and served in a chilled martini glass with a sprinkle of chocolate powder.</i>	
<b>Oatmeal Cookie</b>	<b>\$15</b>
<i>Now here's something even Santa would enjoy more than just his usual milk and cookies. Jagermeister and Baileys wrapped in butterscotch schnapps and cream.</i>	
<b>Forest Fruits</b>	<b>\$16</b>
<i>Like fresh wild berries and cream...? try this delightful blend of Chambord, Crème de cassis, fresh cream and mixed berry puree. Served in grenadine coated martini glass.</i>	

## CHEESE

<b>Rouzaire brie with truffles</b>	<b>France</b>	<b>\$20</b>
<b>Meredith goats milk pyramid</b>	<b>Australia</b>	<b>\$20</b>
<b>Tome de chevre Cparinelle</b>	<b>France</b>	<b>\$20</b>
<b>Calendars selected farmhouse cheddar</b>	<b>Australia</b>	<b>\$18</b>



Salt is supporting Service to Youth Council by donating \$2 per table bill to the HYPATM restaurant program. Donations made through Salt go towards programs aimed at Helping Young People Achieve in South Australia. Salt invites you to match their donation, dollar for dollar. If you would like to donate more or not at all, please advise the waiting staff when asking for your bill

**We thank you for your contribution!**