



it's all about the salt

Murray River salt is tapped from the pure underground saline waters that have been present and lying dormant for thousands of years in Australia's Murray / Darling River region

This inland salt contains the naturally occurring minerals and elements resulting in a high quality product with a unique flavour. The accumulation of minerals comes out during the salt's 100% natural processing with a uniquely Australian salt being produced

By using this salt we are improving the environment and assisting with Australia's serious inland salinity problem

*Kindly advise our wait staff if you have any allergic intolerance or are immune compromised to any food ingredient.

*We welcome all methods of electronic payments. Please note however, a transaction fee of 1.5% will apply to all credit card payments



Entrée

Soup of the day	12
Salad of chorizo, calamari, wild rocket, chickpea, lime and chilli dressing	20
Braised ox tail, potato and sage gnocchi	18
Twice cooked goats cheese soufflé, pear and hazelnut salad v	17
Duck leg confit, blackcurrant jelly, brioche toast	19
Smoked salmon, potato and chive blini, crème fraiche, keta, basil oil	20
Tempura soft shell crab, char sui pork belly, smoked paprika dressing	21

gf ~ gluten free

v ~ vegetarian



Grill

Beef tenderloin	250g	41
Beef rib eye cutlet	350g	42
Beef sirloin steak	250g	36
Chicken breast		32
Salmon fillet		32
Mixed grill ~ lamb cutlet, sirloin steak, pork sausage, chicken kebab		38

Served with your choice of one of the following

Mashed Desiree potatoes ~ Shoe string fries ~ Rosemary and sea salt chat potatoes

Along with your choice of sauce

Red wine jus ~ Béarnaise ~ Seeded mustard ~ Green peppercorn ~ Mushroom

redsalt

Main

Barramundi fillet, aioli, baby fennel, mussel stock gf	34
Chicken breast, mushroom stuffed thigh, braised red cabbage, young carrot, pan jus	34
Pork rib cutlet, roast sweet potato, bok choy, ginger glaze	38
Open hand made herb lasagna, vine ripened tomato sauce, ricotta v	26
Zucchini, pea, bocconcini and mint risotto v, gf	28
Saffron linguini with King prawns, chardonnay and roast garlic cream sauce	30

gf ~ gluten free

v ~ vegetarian



Sides

8 each

Mashed Desiree potatoes v, gf

Asparagus spears, almond aioli v

Roast Kent pumpkin, coriander pesto v, gf

Garden salad, champagne dressing v

Steamed summer vegetables, chive butter v, gf

Wild rocket, parmesan, aged balsamic v, gf

gf ~ gluten free

v ~ vegetarian



Desserts

14 each

Mango and coconut Bombe Alaska

“Valrhona” chocolate served two ways **gf**

Macadamia mille feuille, passion fruit curd, raspberry coulis

Freshly cut fruits, lemongrass broth, orange sorbet, tuille biscuit

Australian cheeses

22

Cheddar, brie, blue, chardonnay jelly, smoked almonds, lavosh, water crackers

gf ~ gluten free