



SUMMER SALT GROUP SET MENU

\$80PP

TO START

Thoroughbred sourdough, extra virgin olive oil & balsamic vinegar
Marinated Olives
Croquette of the day

SMALL PLATES

(to share)

Seared tuna, Moroccan eggplant, cumin, harissa
Baked cows milk cheese, lavender honey, walnuts, toasted sourdough
Chilli salted squid, black pepper ginger caramel, cucumber and herb salad

LARGE PLATES

(individually plated)

Murray cod, whipped feta, nduja butter
Black Angus Eye Fillet, chimichurri, potato gratin, jus
Crispy Pork Belly, sous vide buttermilk cabbage, date puree, jus
Beer battered fish, fries, tartare sauce
Sweet potato & ginger rotolo, coconut crunch

SIDES

Roasted carrot, sesame, honey
Baby cos, jamon crisps, breadcrumbs

DESSERTS

(+\$10)

Espresso cheesecake, hazelnut, strawberry, pedro ximenez cream
Chocolate Fondant with blueberry gel and coconut gelato