

summer *Salt* restaurant



OPENING HOURS

LUNCH— THURSDAY TO SUNDAY

DINNER— THURSDAY TO SUNDAY

STARTERS

Thoroughbred sourdough with cultured butter \$10

Marinated olives \$8

Smoked salmon pate with crispy capers and charred sourdough \$14

Croquette of the day \$6ea

OYSTERS

Natural Sydney Rock Oysters with mignonette \$4ea

Sydney Rock Oysters with spanner crab and nam jim \$4.5ea

Warmed Sydney Rock Oysters with smoked cauliflower cream and pecorino 4.5ea

ENTREES

ALL ENTREES CAN BE SERVED AS A LARGER SIZE
FOR AN ADDITIONAL \$12

Prawn and ginger dumplings with sweet corn veloute and chervil oil \$28

Seared scallops with fennel puree and bacon salted kipfler chips \$28

BBQ split prawns with chimmi churri and garlic butter \$30

Sashimi of tuna, kingfish and salmon with chilli lime dressing, fried asian herbs and lime aioli \$32

Goats cheese tart with caramelised onion, heirloom tomatoes and pinenut gremolata \$27

Braised beef cheek ravioli with confit tomato, crispy beef floss and beef jus \$28

Burrata with fig, jamon, fresh rocket and a vincotta and olive oil dressing \$27

Sichuan salted squid with fried chilli, garlic, kale and lime aioli \$28

MAINS

Rack of lamb with pumpkin puree, chickpea, fetta and mint salad and jus \$48

Carl's signature twice cooked duck with parsnip puree sugar snaps and orange cassia bark glaze \$45

Seafood coconut yellow curry with moreton bay bug, prawns, scallops and house made roti \$48

Summer Salt beer battered flathead with housemade tartar and chips \$40

Whole fried baby snapper with thai coconut red curry and jasmine rice \$45

House made potato gnocchi with stracciatella, tomato and basil and walnut pesto \$37

Weekly Market Fish MP

BEEF

All beef served with rosemary salted potato scallop, seeded mustard aioli and jus

Black Angus Eye Fillet 250g \$48

Butchers Cut Price upon request

SIDES

Iceberg wedge with herbed buttermilk dressing and pangritata \$12

Watermelon salad with asian herbs and nam jim \$13

Steamed sugar snap peas with speck and tarragon \$15

Truffle fries with parmesan and sea salt \$16

Chips with tomato salt \$10

SUMMER SALT SEAFOOD PLATE

SEAFOOD PLATTER \$220 FOR 2
SEAFOOD PLATTER \$300 FOR 3

COLD SEAFOOD

1/2 lobster with apple remoulade

Sashimi of tuna, kingfish and salmon with chilli lime dressing, fried asian herbs and lime aioli

Fresh King prawns, cocktail sauce and lemon

Smoked salmon pate with crispy capers and charred sourdough

Selection of Sydney Rock oysters

HOT SEAFOOD

1/2 lobster with chilli butter

BBQ split prawns with chimmi churri and garlic butter

Whole fried baby snapper with thai coconut red curry and jasmine rice

Seared scallops with fennel puree and bacon salted kipfler chips

Sichuan salted squid with fried chilli, garlic, kale and lime aioli

DESSERTS

Apple and rhubarb crumble souffle with vanilla bean ice cream \$20

Chocolate hazelnut mousse cake with chocolate crumb and salted caramel gelato \$19

Burnt basque cheesecake with pedro ximenez cream and peanut brittle \$19

Summer Salt banana pudding with sticky cream, hot butterscotch sauce and hazelnut praline \$19

Local and international cheeses consisting of hard, blue, soft \$22 | \$44

BYO \$8 PER BOTTLE
LUNCH - THURSDAY - SATURDAY
DINNER - SUNDAY - THURSDAY

SUMMER SALT RESTAURANT
ELOUERA SURF LIFE SAVING CLUB
MITCHELL ROAD CRONULLA NSW 2232

1.5% FOR ALL CREDIT CARD TRANSACTIONS
10% PUBLIC HOLIDAY SURCHARGE

EXECUTIVE CHEF: CARL JENSEN