



SUMMER SALT RESTAURANT
ELOQUERA SURF LIFE SAVING CLUB
MITCHELL ROAD CRONULLA NSW 2232
EXECUTIVE CHEF: CARL JENSEN

OPENING HOURS
LUNCH—THURSDAY TO SUNDAY
DINNER—THURSDAY TO SUNDAY

summer *Salt* restaurant

Bread

Thoroughbread sourdough, extra virgin olive oil & balsamic vinegar \$11

Confit garlic & rosemary sourdough loaf \$12

Sydney Rock Oysters

Natural mignonette \$5ea

Warmed cauliflower puree, pecorino and paprika \$5.5ea

Warmed smokey bbq bacon and chives \$5.5ea

Snacks

Croquette of the day \$6ea

King prawn cocktail, marie rose, sourdough crumb \$15

Duck liver pate, potato crisp, plum powder \$15

Mixed olives \$8

Small Plates

Chilli salted squid, black pepper ginger caramel, cucumber & herb salad \$28

Seared tuna, Moroccan eggplant, cumin, harissa \$28

King prawns, yellow curry butter, curry leaf \$32

Thai spiced lamb ribs, basil, nam jim \$30

Singapore chilli soft shell crab \$27

Baked cows milk cheese, lavender honey, walnuts, toasted sourdough \$27

Seafood Plate

COLD SEAFOOD \$120 | \$160

Natural Sydney Rock Oysters

Fresh tiger prawns, cocktail sauce

Smoked trout pate, crispy capers, toasted sourdough

Seared tuna, Moroccan eggplant, cumin, harissa

Fresh Moreton Bay bug tails

1/2 Lobster, celeriac remoulade

HOT SEAFOOD \$120 | \$160

Whole fried baby snapper, thai coconut red curry, jasmine rice

King prawns, yellow curry butter

BBQ octopus, chimichurri

Chilli salted squid, black pepper ginger caramel, cucumber & herb salad

1/2 Lobster, truffle bechamel, pecorino

Fries, onion salt

Hot & Cold together \$220 | \$300

Sides

Baked cauliflower, yoghurt, mint \$15

Roasted carrot, sesame, honey \$12

Baby cos, jamon crisps, breadcrumbs \$14

Fries, onion salt \$10

Truffle Fries, parmesan and sea salt \$16

Large Plates

Beer battered fish, fries, tartare sauce \$40

Murray Cod, whipped fetta, nduja butter \$46

Fish pie, puff pastry, paris mash and minted peas \$40

Weekly Market Fish

Sweet potato & ginger rotolo, coconut crunch \$38

Crispy Pork Belly, sous vide buttermilk cabbage, date puree, jus \$44

Black Angus Eye Fillet 250g \$50*

Butchers Cut - price upon request*

*Served with chimichurri, potato gratin, jus

Black Angus Rump Cap (marble score 5+), potato gnocchi, thai coconut red curry \$58

Carl's Signature Duck

Twice cooked duck leg, parsnip puree, sugar snap peas, cinnamon and orange jus \$48

Desserts

Blood orange souffle, chocolate gelato, orange gel, meringue \$20

Chocolate fondant, blueberry gel, coconut gelato \$19

Raspberry & vanilla bavarois, meringue, raspberry compote \$19

Espresso cheesecake, hazlenut, strawberry, pedro ximenez cream \$19

Cheese plate - Holy Goat la luna, Fromager daffinois or 12 Month manchego, house lavosh, honeycomb, date jam, macadamia nuts

One cheese \$18 | Three cheese \$40

Designed to share

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

EXECUTIVE CHEF: CARL JENSEN
HEAD CHEF: JONATHAN BERRY

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