



summer *Salt* restaurant



OPENING HOURS

LUNCH—WEDNESDAY TO SUNDAY

DINNER—WEDNESDAY TO SUNDAY

BYO \$8 PER BOTTLE

STARTERS

Charcuterie - cured meats, pickled vegetable, grilled sourdough and spiced hummus 30

Thoroughbread sourdough with butter 10

Marinated olives 8

OYSTERS

\$4 EACH

Natural Sydney Rock Oysters mignonette

Natural Sydney Rock Oysters, miso dressing, chopped prawn

Warmed Sydney Rock Oysters, smokey bacon and spicy worcestershire

ENTREES

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

Seared Queensland scallops, sweet corn puree, chopped prawn, crispy corn and basil oil 28

BBQ octopus, Moroccan chickpea and tomato, mint yoghurt and fried basil 27

Tuna tartare, avocado and wasabi puree, cucumber and crispy polenta 28

Chicken and cabbage dumplings, yellow curry and coastal greens 27

Curry salted squid, pickled cabbage and kaffir lime aioli 27

BBQ split prawns, harissa, fennel, charred lemon and grape 28

Stracciatella, fresh fig, radicchio, honey, crushed hazelnut vinaigrette and charred sourdough 27

The Summer Salt Spaghetti Carbonara, crispy pancetta, parmesan and white wine cream 27

MAINS

Carl's signature twice cooked duck, parsnip puree, sugar snaps, pomegranate and burnt orange glaze 45

Lamb shoulder wrapped in prosciutto, potato puree, smashed pea, mint and jus 40

Crispy skin barramundi, carrot and ginger puree, lemon beurre blanc, potato scales 45

Herb crusted salmon, cauliflower puree, roasted hazelnuts and herb butter 40

Beer battered flathead fillets, avocado and cucumber salsa, sriracha aioli 40

Whole fried snapper, coconut red curry, thai herbs, coconut cream and jasmine rice 42

Crispy skin pork belly, speck and spinach colcannon, jus 40

Mushroom and three cheese ravioli, thyme, burnt butter and salted enoki mushroom chips 32

BEEF

All beef served with sweet potato puree, confit asparagus, crispy onion rings, jus, smoked onion salt

Black Angus Eye Fillet 250g 45

Butchers Cut Price upon request

SIDES

Persian fetta salad with pumpkin, poached pear, beetroot and palm sugar dressing 16

Steamed greens with almonds, capers and dill 14

Roasted winter vegetables, horseraddish creme fraiche 14

Baby cos salad with radish, avocado and dill vinaigrette 14

Shoestring fries with truffle, parmesan, parsley and lemon zest 12

FRUTTI DI MARE

SEAFOOD PLATTER \$160 FOR 2

SEAFOOD PLATTER \$240 FOR 3

COLD SEAFOOD

Tuna tartare, avocado and wasabi puree, cucumber and crispy polenta

Summer Salt prawn cocktail, sriracha aioli

Selection of Sydney Rock oysters

HOT SEAFOOD

Seared Queensland scallops, sweet corn puree, chopped prawn, crispy corn and basil oil

BBQ octopus, Moroccan chickpea and tomato, mint yoghurt and fried basil

Moreton Bay Bug tails, chimichurri

Whole fried snapper, coconut red curry, thai herbs, coconut cream and jasmine rice

BBQ split prawns, harissa, fennel, charred lemon and grape

DESSERTS

Blueberry souffle, vanilla bean gelato, sherbert, blueberry syrup 21

Chocolate fondant, raspberry gel, whipped chocolate ganache, raspberry gelato 19

Vanilla poached apple tarte tatin, blackberry compote, boysenberry swirl gelato 19

Individual lemon tart, strawberry gelato, meringue kisses, strawberry coulis 18

Carl's Banana pudding, hot butterscotch sauce, hazelnut praline, sticky cream 20

Local & International cheeses consisting of hard, blue and soft 22 | 40

SUMMER SALT RESTAURANT

BYO \$8 PER BOTTLE

LUNCH - WEDNESDAY - SATURDAY

DINNER - SUNDAY - THURSDAY

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