



summer *Salt* restaurant



OPENING HOURS

LUNCH—WEDNESDAY TO SUNDAY

DINNER—WEDNESDAY TO SUNDAY

STARTERS

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

Thoroughbread sourdough, cultured butter 10

Warm marinated olives 8

OYSTERS \$4 EACH

Natural Sydney Rock Oyster, mignonette

Natural Sydney Rock Oyster, watermelon and Campari granita

Warmed Sydney Rock Oyster, smokey bacon and spicy worcestershire

ENTREES

Seared Queensland scallops with spiced pumpkin puree, shredded confit pork, burnt butter 28

BBQ Moreton Bay bug tail with paris mash, chilli, garlic, parsley butter, blistered tomatoes 28

Tuna sashimi with pickled cucumber, ponzu & lime vinegar, spicy mayo, togarashi 28

Chicken and cabbage dumplings with red coconut curry, kaffir lime 27

Chilli salted squid with compressed charred pineapple, mint, peanut, coconut & sriracha aioli 27

Fried zucchini flowers stuffed with crab, lemon and ricotta, black pepper aioli 28

Burrata with heirloom tomato & fennel salad, fennel seed pangritata, sherry vinegar, charred sourdough 27

MAINS

Carl's signature twice cooked duck, black fig, dutch carrot puree, raspberry & blood orange jus 45

Market fish with fried zucchini flower, pea & watercress puree, crab, watercress & lemon salad MP

Whole baby snapper with thai coconut red curry with jasmine scented rice and Asian herbs 38

Whole deboned rainbow trout with corn puree, charred corn & tarragon 38

250g BBQ lobster tail with prawn ravioli, pine nut sage beurre noisette 70

Crispy skin pork belly with truffle mash, apple and pomegranate puree & jus 38

Pumpkin, fetta & caramelised onion ravioli with preserved lemon yoghurt & walnut crumb 32

Beer battered flathead with mango puree, rocket, avocado & chilli salsa 36

BEEF

All beef served with smoked beetroot puree, pomme fondant, saltbush & jus

Black Angus Eye Fillet 250g 45

Butchers Cut Price upon request

SIDES

- Grilled peach salad with mint and stracciatella 16
- Steamed summer veg, olive oil 14
- Mixed leaf salad with eschallot dressing 12
- Truffle Fries 12

FRUTTI DI MARE

- SEAFOOD PLATTER \$160 FOR 2
- SEAFOOD PLATTER \$240 FOR 3

COLD SEAFOOD

- Tuna sashimi with pickled cucumber, ponzu & lime vinegar, spicy mayo, togarashi
- Summer Salt prawn cocktail, sriracha aioli
- Selection of Sydney Rock oysters
- Smoked salmon pate

HOT SEAFOOD

- Seared Queensland scallops with spiced pumpkin puree, shredded confit pork, burnt butter
 - Chilli salted squid with compressed charred pineapple, mint, peanut, coconut & sriracha aioli
 - BBQ Moreton Bay bug tail with paris mash, chilli, garlic, parsley butter, blistered tomatoes
 - Market fish with fried zucchini flower, pea & watercress puree, crab, watercress & lemon salad
- Option to add half Bbq lobster tail with prawn ravioli, pine nut sage beurre noisette \$60

DESSERTS

- Passionfruit souffle with strawberry gelato 20
- Chocolate fondant with blood orange syrup, citrus gelato 19
- Banoffee pie with white chocolate ganache, fresh banana, dulce de leche & banana gelato 19
- Deconstructed lemon tart with lemon curd, meringue, sable, lemon & lime gel and coconut gelato 18
- Strawberry panna cotta with sous vide strawberry, strawberry gel 19
- Local & International cheeses consisting of hard, blue and soft 22 | 40

BYO \$8 PER BOTTLE

LUNCH - WEDNESDAY - SATURDAY
DINNER - SUNDAY - THURSDAY

EXECUTIVE CHEF: CARL JENSEN
HEAD CHEFS: JON BERRY & HONZA TKADLEC

1.5% FOR ALL CREDIT CARD TRANSACTIONS
15% PUBLIC HOLIDAY SURCHARGE