



summer *Salt* restaurant



OPENING HOURS

LUNCH—WEDNESDAY TO SUNDAY

DINNER—WEDNESDAY TO SUNDAY

## TO START

Thoroughbread Sourdough with Pepe Saya cultured butter 10

Marinated olives 8

Smoked Salmon Pate with Thoroughbread Sourdough 12

## OYSTERS

Natural Sydney Rock Oyster, mignonette 4 each

Natural Sydney Rock Oyster, watermelon and Campari granita 4.5 each

Warmed Sydney Rock Oyster, smokey bacon and spicy worcestershire 4.5 each

## ENTREES

Sashimi of tuna, Queensland scallops and salmon, furikake, wasabi mayo and ponzu 32

Snapper and prawn dumplings, black vinegar and toasted sesame 28

Fresh King Prawn, Summer Salt cocktail sauce, sourdough, lemon 28

Seared scallops with celariac puree, crispy capers and salsa verde 28

Crispy squid with black pepper caramel, charred corn and zucchini, lime aioli 28

Fried zucchini flowers stuffed with goats cheese, manchego and parmesan with truffle honey 27

Lamb wellington with mushroom duxelle, rosemary paris mash and jus 28

Burrata with proscuitto, pickled red onion, charred sourdough and balsamic 27

## MAINS

Carl's signature twice cooked duck, sweet potato and ginger puree, grilled asparagus, orange jus 45

Crispy skin barramundi with roasted pumpkin and Thai coconut red curry 42

BBQ prawns with a sticky ginger caramel, paris mash, green papaya and beansprout salad 42

Crispy skin pork belly with roasted fennel and potato mash, apple jam and pomegranate jus 40

Potato and mint ravioli, fresh peas, asparagus and fried sage 35

Beer Battered Flathead with avocado, cucumber and tomato salsa, sweet thai dressing 36

Weekly Market Fish MP

## BEEF

All beef served with crispy rosemary chat potatoes, confit mushroom and jus

Black Angus Eye Fillet 250g 48

Butchers Cut Price upon request

## SIDES

Heirloom tomato, basil, stracciatella, olive oil and sherry vinegar 13

Grilled asparagus and toasted hazelnut 15

Persian fetta salad with roasted pumpkin, beetroot and pear 14

Truffle Fries, parmesan, sea salt 16

Plain chips with chicken salt 10

## FRUTTI DI MARE

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

### COLD SEAFOOD

Sashimi of tuna, Queensland scallops and salmon,  
furikake, wasabi mayo and ponzu

Fresh King Prawn, Summer Salt cocktail sauce,  
sourdough, lemon

Smoked Salmon Pate

Selection of Sydney Rock oysters

### HOT SEAFOOD

Weekly Market Fish

Seared scallops with celariac puree, crispy capers and  
salsa verde

Crispy squid with black pepper caramel, charred corn  
and zucchini, lime aioli

BBQ prawns with a sticky ginger caramel, paris mash,  
green papaya and bean sprout salad

## DESSERTS

Passionfruit souffle with vanilla gelato and passionfruit  
pulp 20

Strawberries and cream profiteroles with vanilla custard,  
white chocolate and dehydrated strawberries 19

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

Mango and yoghurt cheesecake with fresh mango, mango  
jelly and coconut gelato 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