



## SUMMER SALT SEAFOOD PLATE GROUP MENU

\$115PP

### TO START

Thoroughbread sourdough, balsamic vinegar & olive oil

### COLD SEAFOOD

Natural Sydney Rock Oysters

Fresh prawns, Summer Salt cocktail sauce

Kingfish tartare, soy egg emulsion, chilli mayo, nori salt, compressed celery, finger lime

Salmon tartare, gochujang, cucumber, cassava crisp, finger lime

½ Lobster, fennel remoulade

### HOT SEAFOOD

Whole fried baby snapper, Thai coconut red curry and jasmine rice

BBQ split prawns, coriander, chilli, ginger butter, charred lime

Mussels, roast garlic, tomato, oregano

Chilli salted squid, charred lemon aioli, cucumber salad

½ Lobster, smoked tomato bechamel

Fries, yuzu & kaffir lime seasoning



## SUMMER SALT GROUP SET MENU

\$85PP

### TO START

House made focaccia, rosemary & parmesan crust, olive oil & balsamic vinegar  
Croquette of the day

### ENTREES

(to share)

Chilli salted squid, charred lemon aioli, cucumber salad  
Three cheese rotolo, beetroot & spinach puree, beurre noisette

### MAINS

(individually plated)

Barramundi, saffron beurre blanc, tiger prawns, native herb salad  
Pork Belly, celeriac puree, apple & molasses paste, jus  
Black Angus Eye Fillet, speck, paris mash, pencil leeks, black garlic & bone marrow butter, jus  
Gnocchi, roasted pumpkin puree, walnut basil pesto, toasted walnuts, parmesan cheese

### SIDES

Baby cos, avocado, walnut vinaigrette

### DESSERTS

(+\$15pp)

Caramelised banana mille feuille, banana diplomat, toffee jelly, caramel gelato  
Flourless chocolate cake, orange gel, chocolate mousse, mandarin sorbet