

Mid-Week Lunch Special

Choice of main & glass of wine | \$49 pp

Entrée +10

VANELLA BURRATA

Pickled pumpkin, mint, mandarin, pumpkin seed oil, ciabatta (v/n)

CRISP PORK BELLY

Gochujang glaze, kimchi, sesame cream, shiso (gf)

SEARED SCALLOPS

Potato gratin, truffle cream, bacon crumb, fried kale (gf)

SALT & PEPPER HAWKESBURY CALAMARI

Chipotle mayonnaise, lime (gf/df)

Main

SLOW COOKED WAGYU BEEF SHIN

Sweet potato purée, brussel sprouts, speck, mustard cream, sweet potato crisp, jus (gf)

ROASTED DUCK BREAST

Salt-baked golden beets, macadamia cream, beetroot ketchup, pickled beets (gf/n)

CONE BAY BARRAMUNDI

Caramelised fennel, lime & fennel velouté, dill oil (gf)

HAND ROLLED GNOCCHI

Wild mushroom ragu, confit onion, parsley emulsion, pecorino (v)

YOUNG HENRY'S BEER BATTERED FISH & CHIPS

Tartare sauce, mushy peas, grilled cos, lemon

Dessert +10

VANILLA CRÈME BRÛLÉE

Gingernut biscuit ice cream, prunes, Armagnac

TIRA-MISO

Mascarpone, savoirdi biscuit, miso caramel

VALRHONA CHOCOLATE MOUSSE

Banana, caramelised peanut, salted caramel ice cream, chocolate crunch (gf)

summer *Salt* restaurant

All Visa, Mastercard & American Express cards will incur a 1.65% processing fee.
All debit cards will incur a 0.55% processing fee.