

VALENTINES DAY DINNER

Wednesday 14th February 2024

Chef's selection of snacks to share

ENTRÉE

CRISPY ZUCCHINI BLOSSOM

Meredith goat cheese, lemon zest, pine nut, sultana, basil (v)

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WAGYU BEEF TARTARE

Gochujang, egg yolk, nashi pear, parilla (df,gf)

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SILVER TREVALLY CRUDO

Served with green apple ponzu, lemon myrtle labne, compressed granny smith, sorrel (gf)

MAIN

KUROBUTO PORK COLLAR

Spiced carrot puree, black garlic, BBQ carrots, pistachio (gf)

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CONE BAY BARRAMUNDI

Served with rainbow chard, kaffir lime beurre blanc, cucumber, caviar (gf)

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ROAST EGGPLANT

Served with caramelised onion ravioli, pesto, pecorino

SIDES

Crispy Chat potato, mint, sea salt, Extra virgin olive oil

Baby cos, cherry tomato, toasted almond, cabernet vinegar, Persian feta

DESSERT

YOGHURT PARFAIT

Compressed watermelon, granita, jelly, mint, biscuit

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DARK CHOCOLATE COOKIE TART

Malted milk ice cream, crispy milk, honeycomb, chocolate crunch

summer **Salt** restaurant

(V) vegetarian (gf) gluten free (df) dairy free

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