

redsalt



TO BEGIN

Warm rosemary and sea salt focaccia | Truffle butter [v] | \$10

Confit garlic and parmesan sough dough | Aged balsamic [v] | \$10

TO START

Caesar salad | baby gem lettuce, crisp prosciutto, garlic croutons, poached egg, anchovy [v] | \$22

With peri peri chicken breast | \$27

Green pea, lemon and goats cheese risotto | Pine nuts, sweet potato crisps, chives

| Entrée \$19 | Main \$32

Braised beef pappardelle | Chorizo, mushroom, creamy tomato sauce, cheese crumb

| Entrée \$22 | Main \$34

Sumac spiced lamb tenderloin | Heirloom carrots, walnuts, rocket, aged balsamic dressing | \$27

Roast pumpkin and quinoa salad | Kale, Persian fetta, toasted almond, roasted beetroot, lemon aioli dressing | \$22

With chicken \$26 | With prawn \$28

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MAIN

Grilled free range chicken breast | Cauliflower puree, forest mushrooms, heirloom carrots, crisp prosciutto, chicken jus | \$32

Humpty Doo barramundi | Buttered fondant potato, green beans, broccolini, tomato and olive Provencale sauce | \$40

Braised pork belly | Braised pork belly Chinese style, baby carrots, onion hearts, red cabbage, pan jus | \$34

Pumpkin ravioli | Pumpkin cream, spinach, fried basic, asparagus, shaved pecorino | \$31

GRILL

220gm Chicken Breast Supreme [hp] | \$32

200gm Tasmanian Salmon [hp, O3] | \$39

250gm Lost River beef sirloin [hp, gf] | \$36

300gm Lost River beef scotch fillet [hp] | \$44

All grill items are served with truffle mash potato and buttered green beans

Choice of sauces: Red wine jus | Mushroom | Creamy pepper sauce | Béarnaise | Lemon and smoked paprika butter [all sauces are gf]

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SIDES

Roast herb baby potatoes | confit garlic [gf,v] | \$9

Steamed broccolini | almond butter, olive oil [gf, v] | \$9

Green leaf salad | cherry tomatoes, grilled capsicum, pickled cucumber [gf, v] | \$9

Crunchy chips | aioli [v] | \$9

Onion rings | peri peri mayonnaise [v] | \$9

DESSERT

Seasonal fresh fruit plate | fresh seasonal fruits, honey yogurt, berries | \$15

Artisan ice cream | with berry compote, chocolate and almond biscotti | choose 3:
caramel chocolate | cookies and cream | vanilla brownie | raspberry sorbet | Mango sorbet | \$16

Warm chocolate brownie | vanilla bean anglaise, lemon cream, raspberry, white chocolate [cn] | \$18

Mango brûlée | mango crème brûlée, Italian biscotti, melons in lychee syrup [v] | \$17

Salted caramel tart | orange cream, berry coulis, tuile, fairy floss [v] | \$17

Raspberry chocolate fondant | vanilla bean anglaise, lemon cream, raspberry, white chocolate | \$18

Cheese Plate | Wattle Valley quince paste, muscatel, crackers, lavosh | Choose 2-\$26 | Choose 3-\$32
| Roaring 40's blue | Adelaide Hills triple brie | Maffra aged cheddar |



KIDS MENU - \$20

Aged for under 12, inclusive of one main, one dessert, and a beverage [soft drink, juice, water]

KIDS MAIN

Grilled chicken breast | chips | steamed greens | gravy

or

Fish & Chips | Tartare sauce | lemon

or

Linguini | Fresh tomato sauce or bolognese sauce

or

Cheese burger | Tomato sauce | cheese | chips

Mini pizza | Margarita *or* ham and cheese

KIDS DESSERT

Warm chocolate brownie | Vanilla ice cream | chocolate sauce [cn]

or

Trio of Ice Cream | Vanilla | chocolate | strawberry

or

Fruit salad | fresh seasonal fruit

[V] Vegetarian | [gf] gluten free | [R] regional or local produce | [df] dairy free | [cn] contains nuts



SPARKLING WINES

	GLASS	BOTTLE
Chain of Fire Sparkling Cuvee <i>Mudgee, New South Wales</i>	\$8	\$36
T'gallant Juliet Moscato <i>Mornington Peninsula, Victoria</i>	\$10	\$45
NV Chandon Brut <i>Yarra Valley, Victoria</i>		\$70
Moët & Chandon <i>Champagne, France</i>		\$120

WHITE WINES

	GLASS	BOTTLE
Chain of Fire Sauvignon Blanc <i>Mudgee, New South Wales</i>	\$8	\$36
Block 1A Chardonnay <i>Adelaide Hills, South Australia</i>		\$59
Bimbadgen Chardonnay <i>Hunter Valley, New South Wales</i>	\$9	\$36
Petaluma White Label <i>Sauvignon Blanc, Adelaide Hills, South Australia</i>		\$53
Squealing Pig Sauvignon Blanc <i>Marlborough Central Otago New Zealand</i>	\$12	\$55
De Bortoli Rose <i>King Valley, Victoria</i>	\$10	\$42

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RED WINES

	GLASS	BOTTLE
Chain of Fire Shiraz Cabernet <i>Mudgee, New South Wales</i>	\$8	\$36
Chain of Fire Pinot Noir <i>Victoria</i>	\$8	\$36
Phillip Shaw The Conductor Merlot <i>Orange, New South Wales</i>		\$60
Saltram '1859' Shiraz <i>Barossa Valley, South Australia</i>	\$12	\$52
The Wirewalker By Philip Shaw Pinot Noir <i>Orange, New South Wales</i>		\$60
Wynns 'Gables' Cabernet Sauvignon <i>Coonawarra, South Australia</i>	\$12	\$55
Shaw Estate Cabernet Sauvignon Murrumbateman, ACT		\$60



TAP BEERS

Furphy	\$10	Byron Bay Lager	\$10
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BOTTLED BEERS

Asahi Super Dry	\$10	Crown Lager	\$10
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Bentspoke Barley Griffin	\$10	Great Northern Super Crisp	\$9
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Bentspoke Crankshaft IPA	\$10	White Rabbit Dark Ale	\$10
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Capital Coast Ale	\$10	Peroni Nastro Azzurro	\$10
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Cascade Premium Light	\$8	Pure Blonde	\$9
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Corona Extra	\$9	The Hills Apple Cider / Pear Cider	\$10
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