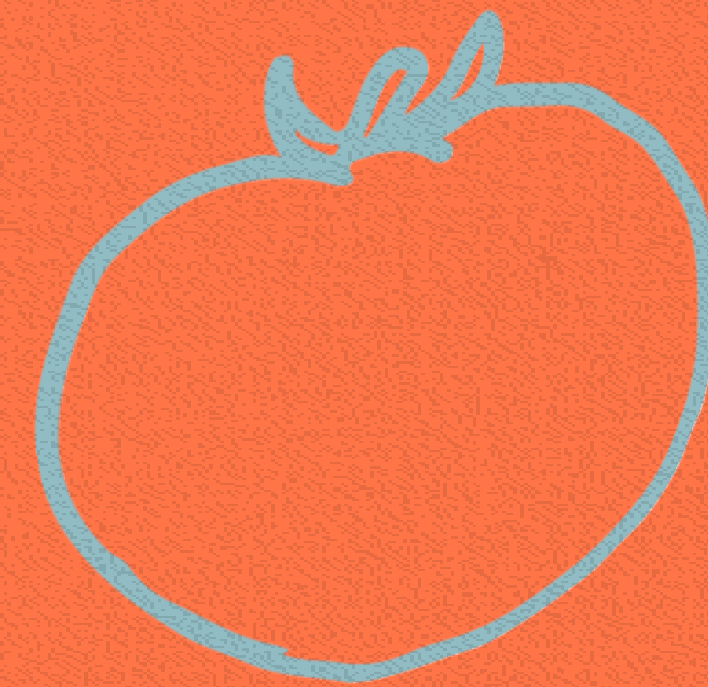
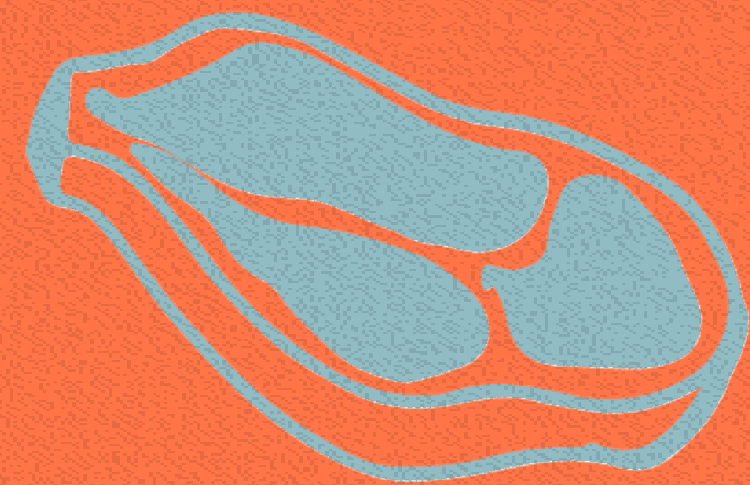
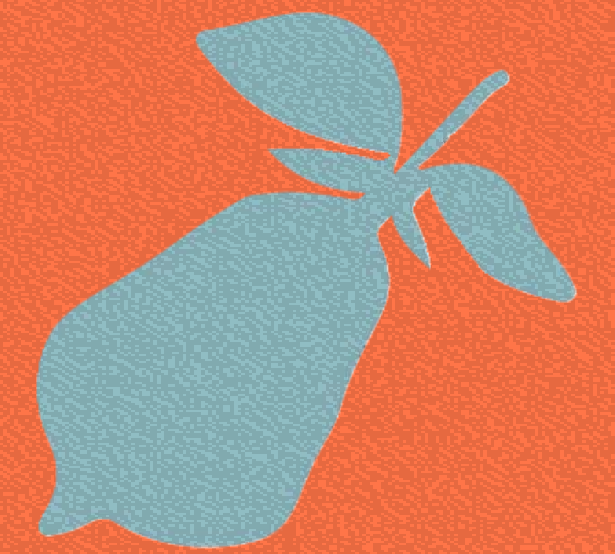
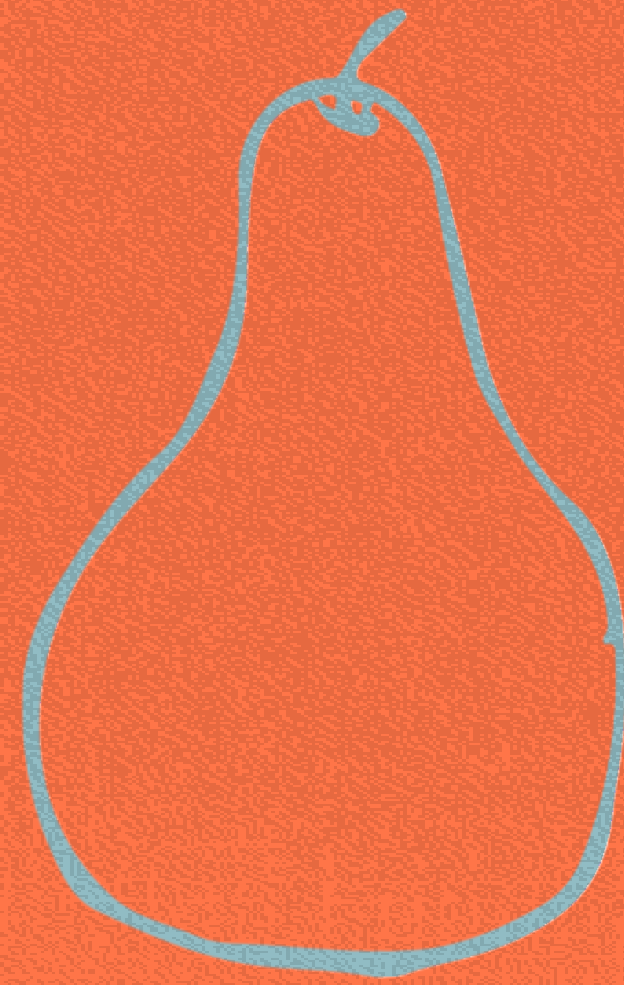
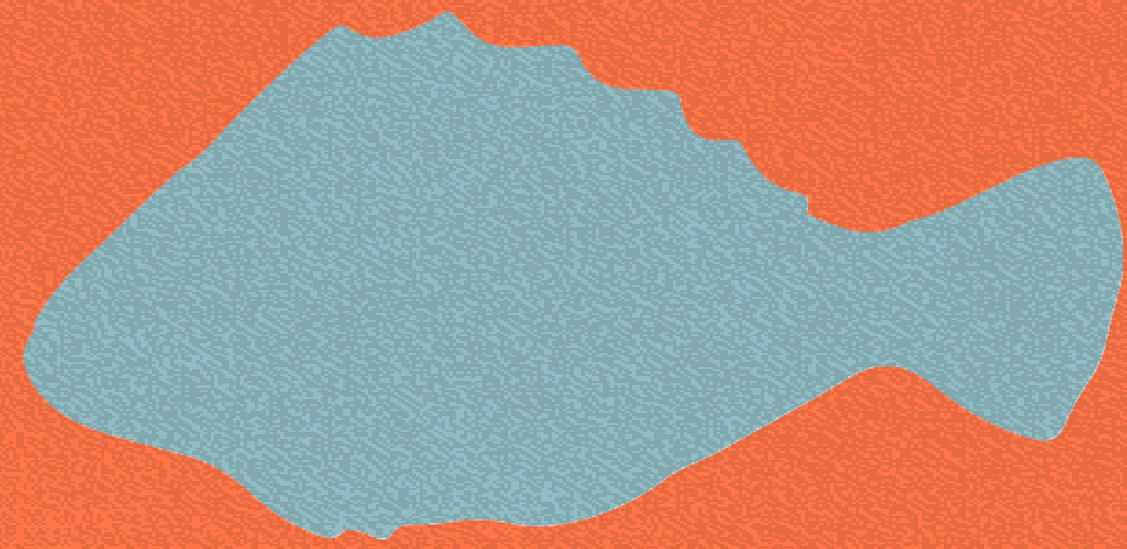
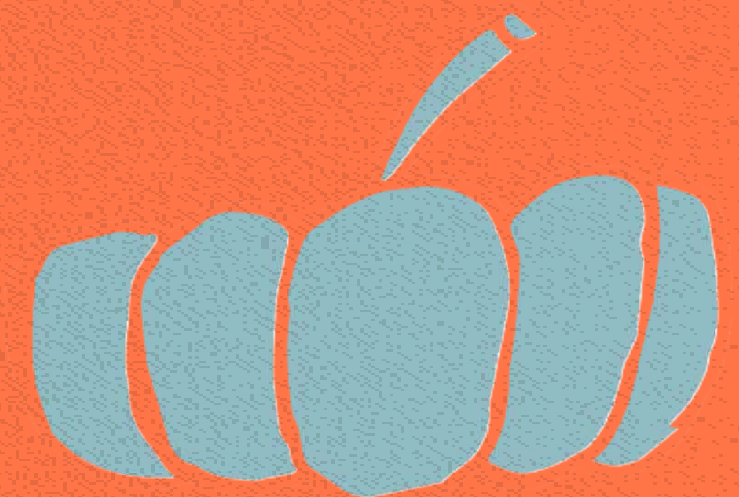




redsalt



SMALLER

BREAD focaccia – sea salt – olive oil (VE, NF, DF)	\$7
BRUSCHETTA heirloom tomato – sourdough – basil – vincotto (VE, NF, DF) add cheese – buffalo Mozzarella (NF)	\$12 \$8
ASPARAGUS muhammara – crème fraiche – almond (GF, DF)	\$12
GRILLED OCTOPUS kipfler potato – white bean – salsa verde (NF)	\$19
PROSCIUTTO Grilled fig – arugula – grana padano (GF, NF)	\$17
GRILLED PEACH SALAD arugula – ricotta – candied walnut (V, GF)	\$14
PORK BELLY heirloom carrot – mustard jus (GF, NF)	\$21
SCALLOP pea puree – chorizo – chilli oil (GF, NF)	\$21
BEEF KEFTEDES tirokafteri – feta – pickled onion	\$21

SIDES

SHOESTRING FRIES rosemary – aioli (DF)	\$9
GRILLED BROCCOLINI burnt butter – pecorino (GF, NF)	\$9
SUMMER SALAD orange – chevre (GF)	\$9
DUCK FAT POTATOES paprika – salsa verde (GF)	\$9
ROASTED PUMPKIN whipped ricotta – pine nut (GF)	\$9



LARGER

CASARECCE	\$28
slow cooked lamb neck ragu – tomato sugo – goat cheese (NF)	
GNOCCHI	\$26
forest mushroom – pine nut – salted ricotta (V)	
LINGUINE	\$29
tiger prawns – baby tomatoes – bottarga – dill (NF)	
MARKET FISH	MP
fennel sugo – silverbeet – caper – baby tomatoes	
RISOTTO	\$26
asparagus – pea – leek fondue – sage – ricotta (GF, NF)	
CHICKPEA SALAD	\$25
red cabbage – avocado – cucumber – sesame dressing (VE, NF, GF)	
ROAST CAULIFLOWER	\$32
chickpea – salsa verde – tarragon yoghurt – pomegranate	
LAMB SHOULDER 400GM	\$65
harissa – fattoush salad – rosemary jus (Ideal for 2) (GF/DF)	
BRAISED BEEF CHEEK 500GM	\$66
labneh – broccolini – port wine jus (Ideal for 2) (GF)	

GRILLS

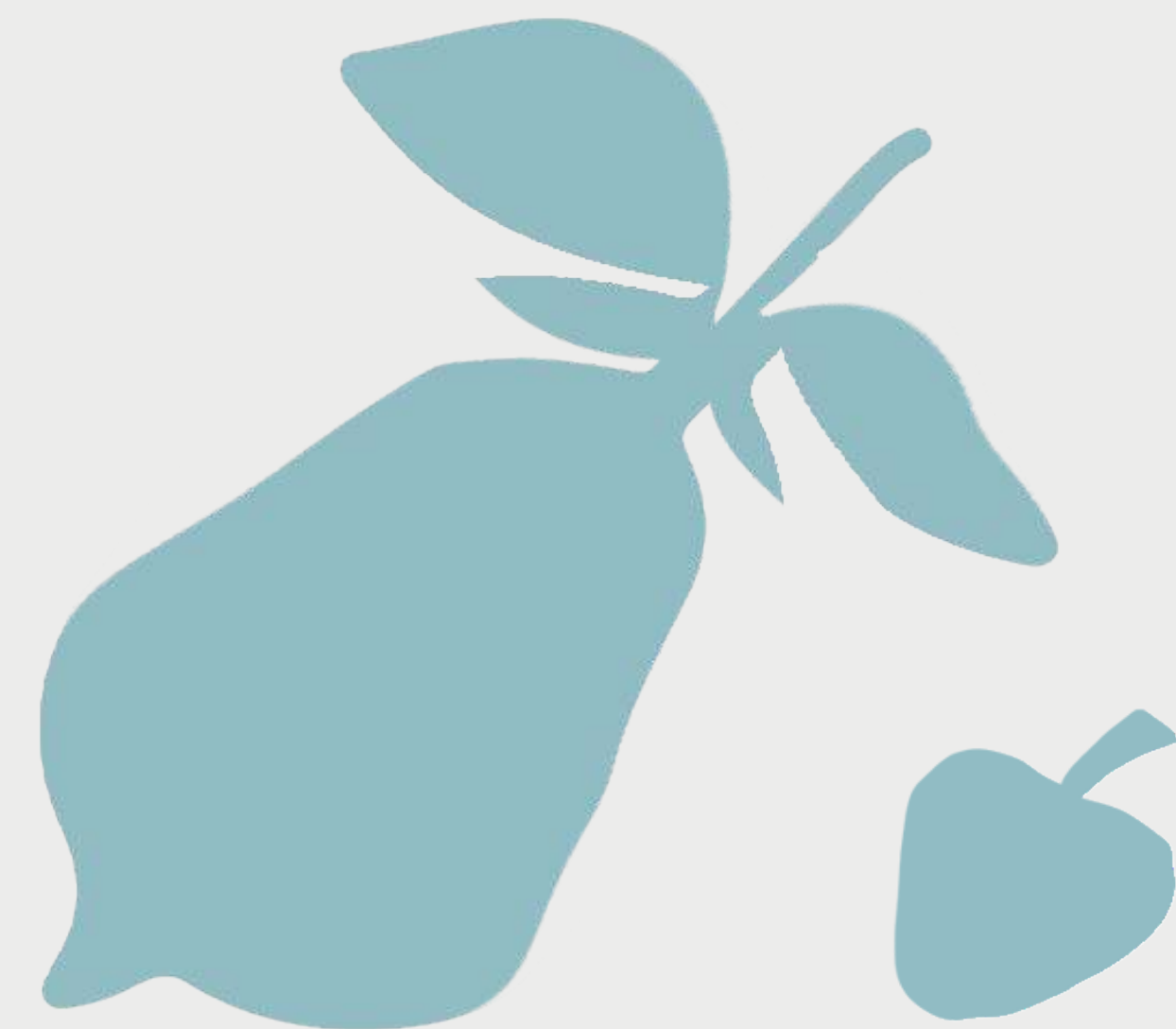
All grills are served with a potato fondant, dutch carrot & sauce of your choice – port wine jus, wild mushroom sauce, herb butter, bernaïse.

EYE FILLET 200GM	\$45
Yass (GF, NF, DF)	
SIRLOIN 250GM	\$41
Riverina black angus (GF, NF, DF)	
SCOTCH 300GM	\$51
Southern highlands (GF, NF, DF)	
HALF FREE RANGE CHICKEN 400GM	\$35
Goulburn (GF, NF, DF)	



SWEETS

WARM CHOCOLATE FONDANT berry sorbet (NF)	\$16
TIRAMISU hot chocolate ganache	\$17
YUZU MANDARIN MOUSSE almond – lemon curd	\$14
3 CHEESE PLATTER muscatel – quince paste – lavosh	\$21
DAILY SELECTION OF ICE CREAM, GELATO & SORBETS	\$5 EA.



KIDS MEALS

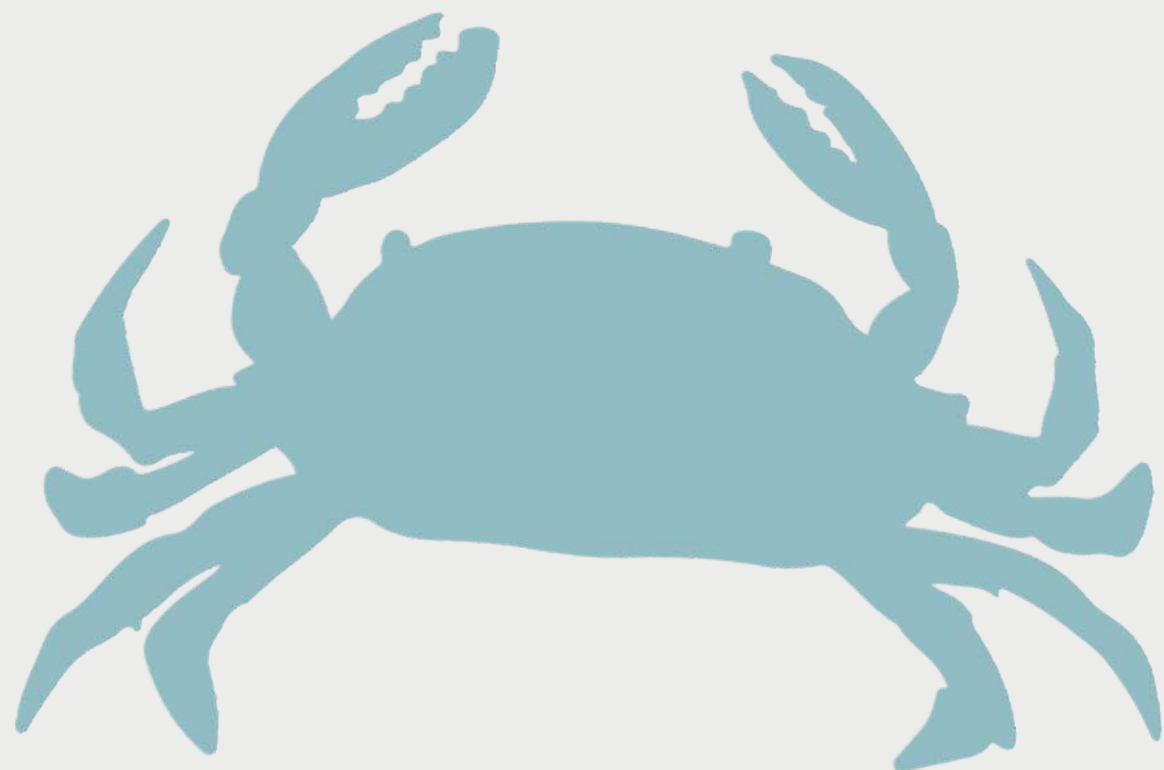
<i>All Kids Meals include a selection of juices or soft drinks and a scoop of ice-cream.</i>	
MARGHERITA PIZZA tomato – mozzarella	\$21
CHEESE BURGER shoestring fries – tomato sauce	\$21
BATTERED FISH shoestring fries – tomato sauce	\$21
CRUMBED CHICKEN shoestring fries – tomato sauce	\$21
LINGUINE tomato sugo – parmesan	\$21
BARBEQUE MEATBALLS rice – green vegetables	\$21



OVERNIGHT MENU

Available 10pm – 6am.

SOUP OF THE DAY crusty bread	\$17
REUBEN TOASTIE pastrami – sauerkraut – provolone – sourdough – crisps	\$24
KIMCHI FRIED RICE oriental vegetables – sweet soy – tofu – sesame	\$26
THAI GREEN CHICKEN CURRY rice – coriander – lemongrass – pea sprout	\$29
FUNGI PIZZA vine tomatoes – mozzarella – basil	\$21
GRILLED VEGETABLE WRAP arugula – goat cheese – pesto aioli – crisps	\$19



ROOM SERVICE CLASSICS

Available 3pm – 10pm.

SOUP OF THE DAY crusty bread	\$17
CROWNE CLUB SANDWICH grilled chicken – fried egg – bacon – tomato relish – fries	\$26
REUBEN TOASTIE pastrami – sauerkraut – pickle – provolone – sourdough – fries	\$24
ANGUS BEEF BURGER brioche bun – lettuce – tomato – aioli – swiss cheese – fries	\$27
FALAFEL BUN potato bun – lettuce – vegan aioli – fries (VE)	\$24
KIMCHI FRIED RICE oriental vegetables – sweet soy – tofu – sesame	\$26
THAI GREEN CHICKEN CURRY rice – coriander – lemongrass – pea sprout	\$29
FUNGI PIZZA vine tomatoes – mozzarella – basil	\$21
GRILLED VEGETABLE WRAP arugula – goat cheese – pesto aioli – fries	\$19