



redsalt

SMALLER

Bread : Focaccia – sea salt – cultured butter *(NF)* \$7

Heirloom tomato : Mascarpone – basil – pinenut – croutons *(V)* \$15

Add cheese : Buffalo mozzarella *(NF)* \$9

Asparagus : Pickled carrot – pistachio – hollandaise *(V)* \$17

Grilled octopus : Mango salsa – kipfler potato – mojo verde *(NF)* \$21

Quail : Fennel – orange – prosciutto – arugula *(NF)* \$19

Beetroot : Du puy lentil – goat cheese – mint – candied walnut *(V, GF)* \$15

Pork belly : Roasted apple – fennel – port jus *(GF, NF)* \$19

Baked Scallop : Chorizo – caper butter – finger lime *(NF) (2 pieces)* \$21

Kingfish Ceviche : Spiced coconut – chilli – rice crisp \$19

LARGER

Casarecce : Slow cooked lamb neck ragu – tomato sugo – pecorino *(NF)* \$33

Gnocchi : Zucchini – pea – almond – chevre *(V)* \$31

Linguine : Tiger prawn – baby tomato – chilli – dill *(NF)* \$35

Pumpkin ravioli : Ricotta – hazelnut – burnt butter – sage \$31

Market fish : Quinoa – black bean – salsa verde MP

Risotto : Beetroot – pinenut – stracciatella *(GF)* \$31

Duck : Celeriac puree – dutch carrot – blackberry jus \$39

Roast cauliflower : Chickpea puree – harissa – garlic yoghurt – pomegranate *(GF)* \$31

Chicken supreme : Corn puree – lemon myrtle – asparagus – jus \$35

Lamb shoulder 400gm : Garlic yoghurt – sumac onion – kuboos \$71

GRILLS

Eye fillet 200gm *(GF, NF, DF)* \$53
Northern riverina grain fed black angus

Sirloin 250gm *(GF, NF, DF)* \$49
Braidwood grass fed hereford boss

Scotch 300gm *(GF, NF, DF)* \$57
Wagga wagga grass fed shorthorn

Rib eye on the bone 500gm \$79
Yambinya grass fed followed by grain fed black baldy (45–60 minutes cooking time)

Half free-range chicken 400gm *(GF, NF, DF)* \$39
Goulburn free range young chicken

All grills are served with potato fondant, charred shallot & a sauce of your choice : Red wine jus, herb butter, béarnaise, wild mushroom sauce, creamy pepper sauce (extra sauce \$5)

SIDES

Shoestring fries : rosemary – aioli *(DF)* \$10

Grilled broccolini : burnt butter – pecorino *(GF, NF)* \$10

Green oak lettuce : pomegranate – mustard vinaigrette *(GF)* \$10

Duck fat potato : paprika – rosemary salt *(GF)* \$10

Roast pumpkin : labnah – pine nut *(GF)* \$10

Steamed seasonal Vegetable : olive oil – almond \$10

ALLERGY & INTOLERANCES

V = VEGETARIAN

VE = VEGAN

GF = GLUTEN FREE

DF = DAIRY FREE

NF = NUT FREE