



redsalt

SMALLER

Bread: Focaccia – sea salt – cultured butter <i>(NF)</i>	\$8
Heirloom tomato: Mascarpone – basil – pinenut – croutons <i>(V)</i>	\$15
Add cheese : Buffalo mozzarella <i>(NF)</i>	\$9
Grilled octopus (A): Mango salsa – kipfler potato – mojo verde <i>(NF)</i>	\$21
Quail: Fennel – orange – prosciutto – arugula <i>(NF)</i>	\$19
Beetroot : Du puy lentil – goat cheese – mint – candied walnut <i>(V, GF)</i>	\$15
Pork belly : Roasted apple – fennel – port jus <i>(GF, NF)</i>	\$19
Baked scallops (I): Chorizo – caper butter – finger lime <i>(GF, NF, DF)</i>	\$21
Kingfish ceviche : Spice coconut – chilli – rice crisp	\$23

LARGER

Casarecce: Slow cooked lamb ragu – tomato sugo – pecorino <i>(NF)</i>	\$34
Gnocchi: Zucchini – pea – almond – chevre <i>(V)</i>	\$31
Prawn linguine: Australian tiger prawns – baby tomato – chilli – dill <i>(NF)</i>	\$38
Pumpkin ravioli : Ricotta – hazelnut – burnt butter – sage	\$38
Barramundi (A) : Quinoa – black bean – salsa verde	\$42
Duck: Celeriac puree – dutch carrot – blackberry jus	\$39
Roast cauliflower : Chickpea puree – harissa – garlic yoghurt – pomegranate <i>(V, GF)</i>	\$31
Chicken supreme: Corn puree – lemon myrtle – asparagus – jus	\$35
Lamb shoulder 400gm: Garlic yoghurt – sumac onion – kuboos	\$71

GRILLS

Eye fillet 200gm <i>(GF, NF, DF)</i> Northern Riverina grain fed Black Angus MB2+	\$53
Sirloin 250gm <i>(GF, NF, DF)</i> Redgum Creek grass fed	\$49
Scotch 300gm <i>(GF, NF, DF)</i> Grass fed MB2+	\$57
Rib eye on the bone 500gm Southern Prime grass fed	\$79
Half free-range chicken 400gm <i>(GF, NF, DF)</i> Free range young chicken	\$39
All grills are served with potato fondant, braised leek & a sauce of your choice: Port wine jus, herb butter, béarnaise, wild mushroom sauce, creamy pepper sauce (extra sauce \$5)	

SIDES

Shoestring fries: rosemary – aioli <i>(DF)</i>	\$11
Grilled broccolin: burnt butter – pecorino <i>(GF, NF)</i>	\$12
Green oak lettuce: pomegranate – mustard vinaigrette <i>(GF)</i>	\$10
Duck fat potato: paprika – salsa verde <i>(GF)</i>	\$12
Roast pumpkin: whipped ricotta – pine nut <i>(GF)</i>	\$12
Steamed seasonal vegetable: olive oil – almond	\$10

ALLERGY & INTOLERANCES V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE

A = AUSTRALIAN SEAFOOD, I = INTERNATIONAL SEAFOOD.

PLEASE ADVISE OUR TEAM OF ANY ALLERGIES WHEN ORDERING. WHILE EVERY CARE IS TAKEN IN THE PREPARATION OF YOUR MEAL, ALL DISHES ARE PREPARED IN A SHARED KITCHEN WHERE CROSS-CONTACT WITH ALLERGENS MAY OCCUR.

A SURCHARGE OF 10% APPLIES ON SATURDAY AND SUNDAY.