
BREAKFAST MENU

BACON AND EGGS ON TOAST

\$15.90

Bacon and two eggs, cooked your way

BREAKFAST CREPES

\$14.90

With your choice of:

- Banana and mixed berries with house made passionfruit butter
- Poached apples with cinnamon, Chantilly cream and caramel sauce
- Fresh strawberries with choc hazelnut sauce and Chantilly cream

BIG BREAKFAST

\$19.90

Bacon, two eggs, cooked your way, sausage, baked beans, hash brown, fresh spinach and fried tomato

EGGS BENEDICT

Two poached eggs, on toasted Turkish bread with a rich hollandaise sauce and your choice of:

Grilled ham off the bone

\$17.90

Smokey Bacon

\$18.90

Smoked Salmon, grilled asparagus and chives

\$18.90

LAMBS FRY

\$16.90

Lambs fry with bacon in a rich onion gravy served with potato cake and Turkish bread

AVOCADO SMASH

\$11.90

Served on Rye bread with persian feta, smashed avocado, tomato & onion medley and maple bacon



Salt
CAFE | BAR | RESTAURANT

BREAKFAST MENU

OMELETTES

\$16.90

- Spinach, tomato and Persian feta
- Chicken, asparagus and camembert
- Smoked salmon, Spanish onion and dill

BREAKFAST BAGEL

\$14.90

- Cream cheese, smoked salmon, and capers, poached egg, cracked pepper and dill
- Smoked ham, tomato, Swiss cheese and spinach with corn relish
- Spinach, bacon, crumbed camembert, fried egg and onion jam

GRANOLA

\$11.90

With rhubarb and spiced apple baked and served with Chantilly cream

KIDS BREAKFAST MENU

ALL KIDS MEALS INCLUDE A 'POP TOP' DRINK

CREPES

\$11.90

Crepes with lemon butter and icing sugar

EGGS ON TOAST

\$8.90

PANCAKES

\$11.90

Served with cream and maple syrup

BACON AND EGGS ON TOAST

\$11.90

Bacon and egg, cooked your way

Salt
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LUNCH MENU

BRUSCHETTA **\$10.90**

Bruschetta with Persian Feta and balsamic glaze

GARLIC BREAD **\$9.90**

OYSTERS 3 - **\$11.00**

Natural • Kilpatrick • Tempura

6 - **\$22.00**

9 - **\$33.00**

MAINS

FRESH SEAFOOD PLATTER **\$24.90**

With grilled fish of the day, salt and pepper squid, garlic prawns and scallops served with salad and chips

FRESH GRILLED FISH OF THE DAY **\$19.90**

Served with lemon, house made tartare, house salad and chips

LOCAL MUD CRAB AND ROASTED PUMPKIN RISOTTO **\$21.90**

With Spanish onion, cherry tomatoes, spinach finished with mascarpone and parmesan cheese

STEAK SANDWICH **\$18.90**

Grilled rib fillet with bacon and onion jam, gooey Egmont cheese with tomato, gherkins and coral lettuce with chips


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LUNCH MENU

CAJUN CRUSTED CHICKEN BREAST BURGER \$17.90

With sweet mustard sauce, Swiss cheese, gherkin, tomato and spinach with chips

SMOKEY BBQ PORK RIBS \$22.90

Served with purple cabbage slaw and wedges

SEAFOOD LINGUINI \$18.90

With mussels, prawns, chorizo sausage, white wine, tomato, dill and cream sauce

AMERICAN STYLE NACHOS \$16.90

With corn, onion, lime and coriander salsa served with sour cream, guacamole and nacho cheese sauce

With chilli beef \$19.90

CHICKEN, GRILLED ASPARAGUS & CAMEBERT QUICHE \$17.90

With chips and house salad

CHICKEN CAESAR SALAD \$18.90

Served with chicken, smokey bacon, golden croutons, boiled eggs, shaved parmesan and crisp cos lettuce

LUNCH MENU

THAI BEEF SALAD

\$18.90

Asian marinated rib fillet with Asian slaw, crispy noodles, bean sprouts and cashews

FENNEL AND ORANGE SALAD

\$17.90

With Danish feta, roasted shaved almonds, dill, endive and white wine and orange dressing

KIDS LUNCH MENU

ALL KIDS MEALS INCLUDE A 'POP TOP' DRINK

HAM & PINEAPPLE PIZZA

\$10.90

FISH & CHIPS

\$10.90

CHICKEN NUGGETS & CHIPS

\$10.90

STEAK & CHIPS

\$10.90

WINES

	GLASS	BOTTLE
SPARKLING		
Jacobs Creek Chardonnay Pinot Noir Brute Cuvee	\$6.00	\$22.00
Jacobs Creek Moscato Rose	\$6.00	\$22.00
Riccadonna Asti Spumante	\$7.00	\$24.00
WHITE WINES		
Seppelt The Drives Chardonnay	\$7.50	\$31.00
Angel Cove Sauvignon Blanc	\$8.00	\$32.00
Juliet Moscato	\$8.00	\$32.00
Rolling Moscato	\$8.50	\$36.00
RED WINES		
Montrose Black Shiraz	\$8.00	\$32.00
Matua Hawkes Bay Merlot	\$7.50	\$31.00
Oyster Bay Pinot Noir	\$8.50	\$36.00
Penfolds Koonunga Hill Shiraz Cabernet	\$8.00	\$32.00

BEERS, SPIRITS & CIDERS

LIGHT BEERS

\$6.00

Hahn Premium Light, Hahn Super Dry 3.5,
Boag's Premium Light

MID STRENGTH BEERS

\$7.00

XXXX Gold, Carlton Midstrength, Pure Blonde 3.5

BEERS

\$7.50

XXXX Bitters, Great Northern, Hahn Super Dry,
Tooheys New, Tooheys Extra Dry, VB, Pure Blonde,
Crown Lager, Millers Chill

PREMIUM BEERS

\$8.00

Stella Artois, Boags, Corona, Heineken, Pale Ale 150 Lashes

CIDERS

\$7.00

Strongbow - Classic Apple, Sweet, Crisp, Clear

REKORDERLING WILD BERRY

\$9.00

SPIRITS

Basic Spirits

\$7.00

Premium Spirits

\$9.00

Prestige Spirits

\$10.00

DRINKS MENU

SHORT BLACK	\$3.80
LONG BLACK	\$4.00
VIENNA	\$4.80
MACCHIATO	\$4.00
CAPPUCCINO	\$4.10
FLAT WHITE	\$4.10
LATTE	\$4.10
CHAI LATTE	\$4.50
MOCHA	\$4.80
HOT CHOCOLATE	\$4.60
AFFOGATO	\$4.50
DIRTY CHAI	\$4.80

ADD

SYRUPS	.90	MUG	.50	DECAF	.90
SOY	.90	ZYMIL	.90	EXTRA SHOT	.90

JUICES	\$4.00
MILKSHAKES	\$5.50
THICK SHAKES	\$6.50
ICED DRINKS	\$5.50
Coffee, Chocolate, Strawberry, Caramel, Vanilla	
ICED LATTE OR ICED BLACK	\$4.80
FRAPPES	\$6.90
Coffee, Chocolate	

DINNER ENTRÉE

BRUSCHETTA **\$10.90**
Bruschetta with Persian Feta and balsamic glaze

GARLIC BREAD **\$9.90**

OYSTERS 3 - **\$11.00**
Natural • Kilpatrick • Tempura 6 - **\$22.00**
9 - **\$33.00**

PUMPKIN SOUP **\$10.90**
With hazelnut crumb, curried pumpkin seeds,
crème fraiche and chives

SLOW COOKED OSSOBUCO **\$18.90**
With saffron risotto and green beans

HERB CRUSTED ZUCCHINI FLOWERS **\$18.90**
With trio of cheese filling,
rested on a bed of roasted prosciutto, red cabbage,
watercress served with honey and passionfruit vinaigrette

DINNER MAINS

PORK CUTLET

\$29.90

With seared scallops, cauliflower puree,
boozy apple, red pepper and watercress

200G EYE FILLET

\$29.90

With horseradish cream sauce,
steamed green beans and mash potato.

PAN FRIED LOCAL FISH OF THE DAY

\$29.90

With sautéed spinach,
truffle chive mash and prawn veloute

DUKKAH CRUSTED CHICKEN BREAST

\$28.90

With date and coconut relish, green beans and mash potato

FIVE SPICE DUCK BREAST SALAD

\$28.90

With balsamic strawberry glaze,
smashed hazelnuts, watercress,
smokey bacon and julienne red cabbage

CRUSTED EGGPLANT AND BUFFALO MOZZARELLA

\$24.90

With tomato coulis, torn buffalo mozzarella,
orange segments and watercress

DINNER SIDES

SLOW ROASTED VINE TOMATOES \$9.00
With baby mozzarella, rocket, oil and prosciutto

HONEY ROASTED SEASONALLY BABY CARROTS \$9.00
With harissa mayonnaise and dukkha spice

GRILLED ASPARAGUS \$9.00
With fried haloumi, rocket and citrus

MARKET FRESH HOUSE SALAD \$6.00

STEAMED SEASONAL VEGETABLES \$6.00

KIDS DINNER MENU

ALL KIDS MEALS INCLUDE A 'POP TOP' DRINK

HAM & PINEAPPLE PIZZA \$10.90

FISH & CHIPS \$10.90

CHICKEN NUGGETS & CHIPS \$10.90

STEAK & CHIPS \$10.90

DESSERTS

WARM CHOCOLATE BROWNIE

\$12.90

With ginger ice cream and passionfruit coulie

STICKY DATE PUDDING

\$12.90

With butterscotch sauce and vanilla bean ice cream

VANILLA BEAN CRÈME BRULEE

\$12.90

With winterberry compote and biscotti

LEMON CURD WONTON

\$12.90

Served with mixed berry salsa, anglaise and mint sorbet