

SALT

Starters

THE 'SALT' SEAFOOD SOUP

Comprised of salmon, mussels, & prawns flavoured with chilli, lime and coriander **\$16**

SOUP OF THE MOMENT with WARM CRUSTY BREAD

Please ask your waitstaff for the soup of the day **\$10**

TOMATO AND BRIE CROSTINI

Layered with slow roasted tomato, Mahurangi brie, caper & salsa rose **\$16**

MARINATED CHICKEN & ROAST MEDITERRANEAN VEGETABLE STACK

With balsamic caramelized red onion, avocado oil and rocket **\$16**

NEW ZEALAND GREEN LIP MUSSELS

Simply steamed with shallots and white wine, choose either classic garlic cream or ginger & chilli (main course size available) **\$18**

CRISPY PORK BELLY

Served with roasted butternut squash and smoked pumpkin chutney **\$16**

SALT & SZCHEAUN PEPPER SQUID

With prawn wonton twister and mango salsa verge **\$16**

Sides - small \$7, medium \$10, large \$15

Tossed green salad, feta & honey mustard dressing
Sesame scented greens

Bowl of chunky chips with smoked garlic mayo dressing

Garlic, rosemary and fennel roast potatoes

Garlic bread (one size) **\$12**

Main Courses

LOIN OF NEW ZEALAND LAMB

Wrapped in an apricot and thyme farce, served with pickled leeks & fondant potato **\$32**

DUO OF PORK FILLET AND BELLY

With spinach gratin, smoked pumpkin chutney & cider onions **\$32**

ANGUS BEEF EYE FILLET

Cooked to your preference, with hand cut chips, roast vine tomato and choice of green peppercorn or classic mushroom sauce **\$32**

BLUE COD FILLET

Streaky bacon, green pea, chilli and prawn risotto, béarnaise sauce **\$32**

CARAMELISED SALMON

With Pak choi, porcini mushrooms & sugar snaps complemented with a soya and ginger broth **\$28**

KING PRAWN LINGUINE

With chorizo, squid and salsa verge **\$28**

WHITE ONION, CIDER AND CHERRY TOMATO TART

With parmesan crusted polenta chips & rocket salad **\$28**

Desserts

THE "SALT" BREAD & BUTTER PUDDING

With preserved ginger chantilly cream **\$12**

CHOCOLATE & PISTACHIO MARQUISE

Dark cherry & cointreau sauce **\$12**

STEWED APPLE & PEAR OAT CRUMBLE TARTLET

Topped with vanilla pod ice cream **\$12**

CHEESEBOARD

Please ask your waitstaff for today's choice of cheese **\$12**

PLATTER TO SHARE

Warm chocolate brownie, vanilla crème brulee, lemon shortbread & Rum truffles **\$16**