

salt Main Menu

Starters

Chilli, Lime and Sesame Seafood Soup Comprised of salmon, mussels, prawns and blue cod, naturally salted with karengo and sea lettuce to capture the essence of the Tasman. Served with rustic homemade whole meal cottage bread (D/F)	\$16.00
Classic Caesar Salad Crisp baby cos lettuce, soft boiled egg, garlic herb croutons, anchovy fillets, topped with shaved parmesan and creamy Caesar dressing. (V)	\$16.00
Mixed Seafood Roulade Filled with a smooth leek mousse, capers, dill, spring onion and lemon, complemented with an apple and roast walnut dressing, (G/F)	\$18.00
Warm Goats Feta Cheese and Marinated Tomato Crostini Served onto toasted homemade rustic pesto bread, water cress salad and warm goat's cheese dip (V)	\$16.00
Tuscan Marinated Chicken Salad Tenderloins of chicken marinated in rosemary, parsley, garlic and rock salt, served with a warm vegetable and polenta stack caramelised red onion and balsamic reduction (G/F)	\$18.00
New Zealand Green Lip Mussels (main course size available) Steamed with shallots, white wine and fresh herbs, finished with a cream sauce and homemade cottage bread	\$18.00
Traditional Scottish Haggis (traditionally spicy) Served with dauphinoise potatoes, whole meal melba toast and sweet onion puree	\$16.00
Beetroot Cured Salmon Tartare With soused baby vegetables, creamy potato salad and watercress foam (G/F)	\$16.00

Sides served in three sizes - Small \$7.00 / Medium \$10.00 / Large \$15.00

Tossed green salad, feta and honey mustard dressing
Sesame scented greens
Bowl of chunky chips with smoked garlic mayo dressing
Potato, red onion, lemon and parsley salad
Garlic Bread - (one size only, 3 pieces) \$10.00

Main Courses

Loin of Lamb Mixed bean and ham hock broth, onion jam and sautéed potatoes (G/F D/F)	\$36.00
Confit of Pork Shoulder Slow braised shoulder stuffed with apricot, prune and pine nut farce, savoy cabbage, layered potato dauphinoise and spaghetti vegetables (G/F)	\$32.00
Fillet of Beef 8oz fillet Served with a seasoned potato rosti, sautéed spinach and carrot fondant finished with garlic butter (G/F)	\$36.00
Blue Cod Fillet Streaky bacon, green pea, chilli and prawn risotto finished with a creamy hollandaise sauce	\$33.00
Oven Baked Hapuka Triple cooked potatoes, carrot puree and savoy cabbage finished with our café de paris butter (G/F)	\$34.00
Szechuan Pepper Squid Panko breaded squid with sautéed prawns, chorizo sausage, crispy noodle salad and plum dressing	\$32.00

Herb Crumbed Salmon Served with pickled cucumber salad, roast fennel and citrus crème fraiche (G/F)	\$31.00
Sesame and Chilli Coated Tuna Steak Served with a classic niçoise salad of tomatoes, olives, green beans, soft boiled egg topped with a chive crème fraiche (G/F)	\$34.00
Salt Honey Mustard Roast Veggie Salad With warm herb cous cous, roast pumpkin, egg plant, capsicum and courgette complemented with cucumber raita and shaved parmesan	\$28.00

salt Desserts

Chocolate Brownie Delice Simply with clotted cream (v)	\$12.00
Sorbet and Meringues Berry sorbet, citrus flavoured mini meringues, candied zest and edible flowers (GF V)	\$12.00
Warm Treacle and Marmalade Tart With vanilla pod ice cream, white and dark chocolate mendarants (V)	\$12.00
Platter to Share Chocolate brownie delice, white chocolate and mint pannacotta, cinnamon shortbread, berry sorbet and mini meringues. (V)	\$18.00
Cheeseboard - Each Cheese Serving 50g Please choose either - One piece at \$12.00, two pieces at \$22.00, three pieces at \$28.00	

Kaipara Washed Rind
This orange coloured rind has a wild and earthy aroma, with a sweet and subtle interior

Aged Cheddar
Aged to perfection, nutty notes, hard crumbly and sharp

Matakana Strong Blue
Sweet and slightly fruity but it also has a creamy and slightly crumbly texture

Coffee

Flat White	\$4.00
Long or Short Black	\$4.00
Moccachino	\$4.00
Macchiato	\$4.00
Hot Chocolate	\$4.00
Large Flat White	\$4.50
Cappuccino	\$4.50
Café Latte	\$5.00
Black Current Hot Chocolate	\$5.00
White Chocolate Latte	\$5.00
Add flavoured syrup; Chai, Caramel, Hazelnut, Ginger Honey or Vanilla	\$0.50
Soy Milk, Decaf or Bowl available	\$0.50
Extra Shot	\$0.50

Liquor Coffee All \$12.00

A strong, espresso coffee, topped with fresh whipped cream, with your choice of:

- Frangelico
- Amaretto
- Baileys
- Drambuie
- Jameson Irish Whiskey
- Grand Marnier
- Galliano
- Dark Crème de Cacao