

salt Lunch Menu 10am - 3pm

Chili, lime and sesame Seafood Soup	\$16.00
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)	
Classic Caesar Salad	\$16.00
Baby cos lettuce, soft boiled egg, garlic herb croutons, anchovy fillets, topped with shaved parmesan and creamy Caesar dressing. (V) Add - chicken and smoked bacon or pan-fried crispy salmon fillet \$3.00	
Warm goats cheese and marinated tomato crostini (3 pieces)	\$16.00
Served onto toasted whole meal cottage bread, water cress salad and a warm Goats feta cheese dip (V)	
Tuscan marinated chicken salad	\$19.50
Breast of chicken marinated in rosemary, parsley, garlic and rock salt, served with a warm vegetable and polenta stack, caramelised shallot and balsamic reduction (D/F G/F)	
New Zealand Green Lip Mussels (main course size available)	\$18.00
Steamed with shallots, white wine and fresh herbs, finished with a cream sauce and homemade cottage bread	
Salt Kiwi Burger	\$19.00
8oz beef pattie served with the works! Bacon, pineapple, fried egg, lettuce, tomato, pickled gherkin, beetroot and fig chutney, creamy aioli and served in a sour dough bun with hand cut fried Agria chips	
Cajun Spiced Beef Quesadilla	\$18.00
Oven baked 6" flour tortillas filled with fillet beef fillet, spicy jalapenos, chunky tomato salsa, sour cream and Kapiti Port Nicholson cheese, served with mixed grain rice and bean salad	
Fish of the Day, Changes Like the Naki Weather	\$19.50
You choose - battered, crumbed or pan-fried, served with hand-cut chips, lemon, capers and gherkin aioli, plush salad leaves and lemon garnish	
Chefs Pasta of the day	\$TBA
Ask your server for our chefs daily creation, served with Garlic bread	
Szechuan Pepper Squid	\$18.00
Fried strips of squid dusted in spicy panko crumbs, served with a crispy noodle salad & plum dressing (D/F)	
Mixed Seafood Fishcakes	\$16.00
Flaked fish and seafood bound with creamy mash potatoes, lemon and dill. Served with plush salad leaves and plum sauce	
Salt Honey Mustard Roast Veggie Salad	\$18.00
With warm herb cous cous, roast pumpkin, egg plant, capsicum and courgette stack complemented with cucumber raita and Parmesan cheese (V)	
Classic kiwi Steak, Egg and Chips	\$23.00
8oz Scotch fillet topped with slow roasted tomato and onion jam, hollandaise sauce, 2 fried eggs and hand cut Agria chips (G/F)	
Pizzas	Small \$18.00 Large \$22.50
Salt Red Pizza Salmon, prawns, mussels, baby capers and cod	
Salt Black Pizza Spiced beef, jalapeno peppers, fire roasted capsicum and onion jam	
Salt White Pizza Roast chicken, bacon, roasted garlic, avocado and mascarpone	
Sides served in three sizes Small \$7.00 / Medium \$10.00 / Large \$15.00	
Tossed green salad, feta and honey mustard dressing	
Sesame scented market greens	
Chunky chips with garlic mayo dressing	
Potato, red onion, lemon and parsley salad	
Garlic Bread - (one size only, 3 pieces) \$10.00	

We are happy to meet any dietary requirements you may have