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Christmas Menu 1

MENU LUNCH ONLY

Entrée on your table to share.....

Bread & Dips

Main Course

Crispy Skin Salmon (df, gf)

Crushed potatoes, tomato vinaigrette, olive tapenade

Or

Turkey & Leek Pie

Honey carrots, cranberry & asparagus salad

Dessert

Lamington, hazelnut ganache, macerated strawberries

\$45 per person which includes table decorations and bon bons

*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed gf gluten free, df dairy free

* cannot be used in conjunction with any offers or discounts * 1% Visa/MasterCard surcharge 2% American Express Surcharge



Christmas Menu 2

CHRISTMAS GRAZING MENU

Available Lunch & Dinner

Entrée on your table to share.....

A selection of:

Bread & Dips, popcorn chicken, jalapenos, guacamole, crispy tortillas, cured meats, olives, Feta, pickles, pate, house terrine

Palate Cleanser

Watermelon, chilli, goat's cheese, dried olive, pine nut, lemon oil (gf)

Mains on your table to share:

A selection of:

*Slow cooked lamb banjo, chimichurri, parsnip, onion rings
Moroccan chicken, apricot cous cous, ras el hanout yoghurt
Crispy skin salmon, fennel & asparagus salad, citrus butter (gf)*

Accompanied with:

*Herb roasted potatoes (gf)
Honey carrots, tahini & pomegranate (gf,df)
Bacon, mustard, lemon Brussel sprouts (gf)*

Dessert on your table to share:

*Doughnuts with chili chocolate dipping sauce
Lemon Curd Tart, raspberry meringue
Carrot Cake, maple icing
Mini Pavlova, mixed berries (gf)
Strawberry cheesecake
Plum pudding, brandy anglaise*

Option to add cheeseboard: \$6 per person

\$65 per person which includes table decorations and bon bons.

Designed for groups, platters to be served gradually over 2 hour period to graze, relax over lunch or dinner

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Christmas Menu 3

LUNCH OR DINNER

Entrée on your table to share.....

Charcuterie board, cured meats, olives & feta cheese, pickles, bread & dips, crispy tortillas & guacamole

Main Course

Lemon Thyme Chicken Breast (gf,df, nf)

Mango, papaya & coconut slaw, ginger mint gel, chicken crackling

Or

Home Made Potato Beef Cheek gnocchi (gf)

Beef cheek, butternut pumpkin, candied walnuts, pistachios, sage, snow peas & burnt butter (contains nuts)

Or

Crispy Skin Salmon (df, gf)

Crushed potatoes, snow peas, olive tapenade, tomato vinaigrette

On your table:

Carrot & beetroot, mint, goji berries, coriander, cashew salad with a Manuka honey and ginger dressing (gf,df)

&

Buffalo mozzarella caprese salad, avocado, basil & fig vincotto (gf)

Dessert

Lamington, hazelnut ganache, macerated strawberries

Or

Apple & Rhubarb Crumble, brandy anglaise, boysenberry ice cream (gf, contains nuts)

Option to add cheeseboard: \$6 per person

\$75 per person which includes table decorations and bon bons

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Christmas Menu 4

LUNCH OR DINNER

Entrée on your table to share.....

Charcuterie board, cured meats, olives & feta cheese, pickles, bread & dips, crispy tortillas & guacamole

Followed by.....

Trio of Tartare:

Patagonian prawn, limoncello, jalapeno, maize crisp (gf, df)

Wagyu beef & black olive, truffle, linseed crackers (gf, df)

Atlantic salmon, avocado, teriyaki, crispy nori (gf,df)

Main Course

Lemon Thyme Chicken Breast (gf, df, nf)

Mango, papaya & coconut slaw, ginger mint gel, chicken crackling

Or

Home Made Potato Beef Cheek gnocchi (gf)

Beef cheek, butternut pumpkin, candied walnuts, pistachios, sage, snow peas & burnt butter (contains nuts)

Or

Crispy Skin Salmon (df, gf)

Crushed potatoes, snow peas, olive tapenade, tomato vinaigrette

Or

Slow cooked Margaret River Beef Sirloin (gf)

Butternut pumpkin, pistachios, sage & burnt butter (contains nuts)

On your table, choose from....

Carrot & beetroot, mint, goji berries, coriander, cashew salad with a Manuka honey and ginger dressing (gf,df)

Or

Buffalo mozzarella caprese salad, avocado, basil & fig vincotto (gf)

Dessert on your table to share:

Doughnuts with chili chocolate dipping sauce

Lemon Curd Tart, raspberry meringue

Carrot Cake, maple icing

Mini Pavlova, mixed berries (gf)

Strawberry cheesecake

Plum pudding, brandy anglaise

Option to add cheeseboard: \$6 per person

\$85 per person which includes table decorations and bon bons

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