

white salt

BAR | CAFÉ | RESTAURANT

Welcome to Valentine's Day
Thursday 14th February 2019



Entrée / To Start

- Bread, Olive Oil Dukkah & Balsamic* \$12
Chefs Tasting Plate for two: cured meats, feta, olives, two dips, chicken liver pate, bread \$30
Oysters: natural \$3.5 or shallot vinaigrette \$4
Truffle & Mushroom Arancini, pea puree, aioli (v, nf) \$18
Pork belly bites sticky Asian dressing, coriander, kimchi (gf df) \$19

Mains

- Homemade Potato & Truffle Gnocchi mixed mushrooms, chorizo, truffle, fresh tomato & herb butter (gf, nf, vo)* \$30
Crispy Skin Salmon crushed potatoes, tomato vinaigrette, olive tapenade (df, gf nf) \$35
Pan Roasted Barramundi, sweet potato, coconut curry & lime sauce, chilli, coriander, fried shallots (gf, df, nf) \$34
Chilli Prawn Pasta, capers, herbs, fresh tomato, chilli, lemon tossed in olive oil (df) \$29
Sirloin On the bone, 300g steak, chimichurri, confit tomato, lemon and fries (gf, df, nf) \$37

Sides:

- Asparagus & Broccolini, horseradish cream (gf, v, nf)* \$10
Fries, aioli (v, d, nf) \$9
Rocket & Pear Salad. Parmesan, house dressing (v, gf, nf) \$9
White Salt Salad, green leaf salad, beetroot vinaigrette (v, gf, nf, df) \$7

Valentine's Day Share Specials

White Salt Seafood Platter for 2 \$99

chilli mussels, oysters natural, pickled octopus, beer battered fish, smoked salmon, prawns & cocktail sauce, seared salmon, onion rings, fries & salad

Slow Braised Lamb Shoulder Banjo for two \$89

Served with parsnip, honey carrots, bacon & mustard Brussel sprouts, roast potatoes, asparagus & broccolini & jus

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



Valentine's Day Desserts



Lemon Curd Tart \$13

berry compote, meringue shards (v)

Coconut Crème Caramel \$15

raspberries, milk rocks bee pollen (gf, v)

Hot Chocolate & Salted Caramel Fondant \$15

King Island Crème, Raspberry Sorbet

Apple Tart Tartin \$14

brandy anglaise, boysenberry ice cream

White Salt Affogato \$16

shot of espresso, Frangelico or Baileys & Vanilla Ice Cream

Coffee, Tea & Liqueur Coffees available from our coffee menu

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