

House bread

Roasted garlic flat bread with romesco	6
Grilled sourdough, aromatic herb butter	6

Nibbles

Spiced cashew nuts	5
Marinated olives	6
Oyster served natural, nam jim dressing	6 each
Parmesan & truffle fries	9
Chorizo with sofrito and pickled cucumber	12
Taco of tempura soft shell crab, pineapple salsa, wasabi mayo	14
Duck pocket with spicy ponzu dressing	15
Pork belly sliders, bbq pulled pork, pickled cucumber & chilli	13
Day Sashimi, ginger & shallot, Persian feta	
Chilli salt and pepper squid, yuzu mayo	14
Ortiz anchovies, toast, pico de gallo	23

Butcher

Coppa ham	10
Beef salami	10
Beef bresaola	12
Parma Prosciutto	12
Jamón Ibérico	28
Chicken liver & foie gras parfait, pear chutney, toasted brioche	19

Take a photo and share it with us !

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Garden

Grilled eryngii mushroom with asparagus puree	9
Fried potato (patatas bravas), spicy sauce & garlic aioli	9
House salad with ponzu dressing and pickled ginger, crispy beancurd	12
Haloumi, eggplant, chickpea, dried tomatoes, herbs, tahini dressing	13
Soft parmesan polenta with poached egg, sautee veg & hazelnuts	14
Curried roast pumpkin, capsicum, labneh, dukkah & coriander	14
Beets, ricotta cream, fig, pickle green chilli, honey & thyme dressing	14

Sea

Grilled big head prawn with papaya salad, fried peanuts, tamarind dressing	27
Scallops , pancetta crisp, green tomato chutney, apple & chives	25
Grilled day fish, with white wine clams, artichoke and pak Choy	\$\$
Paella of prawns, mussels, squid, chorizo, chicken, prosciutto, saffron rouille	26

Paddock

Sumac spiced veal & pork meatballs, mash fontina	15
Spicy Cajun spatchcock, chimichurri, corn salsa	26
BBQ pork ribs, mash, pickled onion, sautéed pea, edamame	19
Slow – cooked beef cheek with butternut puree, burnt shallot, eryngii	32
Grilled Sirloin, asparagus puree, sautéed veg & madeira dressing (150g)	33

Mains to share

Fish to share – Grilled day fish with white wine clams, artichoke and pak Choy and verjuice sauce \$\$

Meat to share – Salt tapas's butcher block
Grilled Sirloin (150g), Pork ribs,
Spicy cajun spitchcock with sautéed veg, mash, house pickle & madeira dressing 68

Paella to share – Paella of prawns, mussels, clams, squid, chorizo, chicken, parma ham, saffron rouille 42

Sweets

Liquorice parfait	12
Crème caramel, sauternes golden raisins	13
Dulce de leche & salted pecan semifreddo, strawberries, wafer	13
Churros, Nutella sauce ,orange mamalade, chantilly cream	14
Goosey chocolate tart with mango sorbet	14
Ice cream & sorbet	6 per scoop
Selection of three cheeses	18
four cheeses	23

Chef Restaurateur Luke Mangan

| **Head Chef Ronald Li** |

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by luke mangan ■■■■

\$\$ - Please check with our friendly server for more information on our daily fish.

GST at 7% and Service Charge of 10% will be added to your final bill