

# Bar Menu

## Monday to Friday from 2.30pm till 5pm

### House breads

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

### Starters & nibbles

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

### Butcher

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

### Sweets

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

**Chef Restaurateur Luke Mangan**

**| Executive Chef Ronald Li |**

**Take a picture and share it with us !**



: salttapasandbar | #salttapasfoodie



: Salt Tapas & bar



: Salt Tapas and bar 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

**Salt tapas & bar**  
by luke mangan ■■■■