



2-course \$75  
3-course \$85  
Additional course \$25

## Bites

<b>Marinated Australian olives</b> <i>V, VE, GF, DF, NF</i>	9
<b>1/2 dozen Pacific oysters</b> natural native pepper berry mignonette yuzu dashi <i>GF, DF, NF</i>	36
<b>Garlic hot pot</b> with butter and rosemary focaccia <i>V, NF</i>	16

## Entrée

<b>Spiced roasted pumpkin</b> with miso honey, fermented chilli and sesame crunch <i>V, VE, GF, DF, NF</i>	
<b>Kingfish crudo</b> with ponzu dashi, pickled eschalot, feta and shisho <i>NF</i>	
<b>Lamb loin</b> with sweet potato, agro dolce eggplant and chipotle <i>GF, DF, NF</i>	
<b>Whiting</b> with zucchini escabeche, preserved lemon and karkalla <i>GF, DF, NF</i>	
<b>Grilled pork</b> with white polenta grits, pipian rojo and pepita crunch <i>GF</i>	

## Mains

<b>Sirloin Riverina MB 2</b> with blackened leeks and bois boudran sauce <i>GF, NF</i>	
<b>Pan fried kingfish</b> with grilled zucchini, heirloom tomato, pickled eschalot and dill <i>GF, DF, NF</i>	
<b>Hickory smoked duck breast</b> with puy lentils, rosney fig and duck jus <i>GF, NF</i>	
<b>Seafood fregola</b> with octopus, clams, chorizo and saffron <i>NF</i>	
<b>Glazed eggplants</b> with pomegranate molasses, muhammara and feta <i>V, GF (VE and DF on request)</i>	

All prices inclusive of GST. A 1.5% Merchant fee applies to all credit card transactions.

A 10% surcharge applies to public holidays.

## Seasalt's Seafood Platter for Two

**First course:**  
Kingfish crudo, natural Pacific  
oysters, tiger prawns, salmon roe,  
blue swimmer crab, with classic house  
made condiments *GF, DF, NF*

**Second course:**  
Salt and Szechuan pepper prawns,  
pan fried market fish, grilled salmon,  
saffron octopus and clams, garlic  
butter Moreton bay bugs, pickled  
chilli and fresh lemon *NF (DF on request)*

**160**

*Or*

**First course only \$70**

**Second course only \$90**

## Sides

<b>Baby gem with white anchovy, buttermilk and parmesan</b> <i>GF, NF</i>	14
<b>Cumin spiced cauliflower, capsicum and walnuts</b> <i>V, VE, GF, DF</i>	14
<b>Crispy potatoes with mustard cream and fontina cheese</b> <i>V, GF, NF</i>	14
<b>Fries with chilli aioli</b> <i>V, DF, NF</i>	14

## Dessert

**Chocolate panna cotta**  
Coffee and white chocolate mousse and  
savoardi biscuit *NF (GF on request)*

**Summer fruits**  
Peach, cherry, sponge and  
chantilly *VF (NF on request)*

**Rum poached pineapple**  
Coconut dulce de leche and  
puffed rice *V, VE, GF, DF, NF*

**Cheese course**  
with charred red grapes, honeycomb  
and lavosh *V, NF (GF on request)*

*Dairy Free - DF*  
*Gluten Free - GF*  
*Gluten Free Available - GFA*  
*Vegetarian - V*  
*Vegan - VE*  
*Nut Free - NF*

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.