

## ENTREE

Goats cheese wrapped in filo pastry with peach chutney, herb cultured cream and spring greens v 15

Grilled haloumi with sweet tomato chutney, fresh basil and fried eshallots v 18

Soft shell crab karaage with panko crumbed soft shell crab, tossed in coriander, chilli and shallots with soba noodle salad and charred lime D 16

Six Pacific oysters prepared three ways: Thai style chilli dressing, house brewed kombucha and natural with lemon D G FF 24

Malaysian laksa with coconut seafood broth, mussels, prawns, crab meat, rice noodles, coriander and lime D 18

Seafood cakes with coriander and chilli, chipotle aioli, charred corn and capsicum salsa D 17

Lomi salmon with fresh cured salmon, sweet onion, cucumber, tomato, chilli and light sesame dressing D 17

Cider braised pork cheek with peach chutney, pickled onion and fried brioche D 17

## MAINS

All served with Chef's daily sides and vegetables

### Seasalt's seafood platter for two 125

*First course:* Fresh tuna poke, Pacific oysters, Yamba prawns, smoked and cured salmon, daily sashimi, house made condiments and sauces

*Second course:* Oven roasted mullock, grilled king salmon, garlic butter bugs, blue swimmer crab, mussels tossed in chilli and coriander and salt and pepper squid

*Suggested wine pairing:* 2013 Tyrrell's Semillon Vat 1 29 per glass 110 per bottle

Whole roasted snapper for two with fresh spring greens, pickled onions, citrus segments, cucumber ribbons, fresh garden herbs, served with caper olive salsa, tomato salsa and mojo sauce G 65

Thai green spring vegetable curry with toasted cashews, basmati rice and Thai basil v G 29

House made pappardelle, spring peas, eshallots, confit garlic, mint, basil, gorgonzola and walnut v 30

Grilled mullock with sautéed root vegetables, bouillabaisse broth, baguette with saffron mayo 38

Marlborough Sounds king salmon with fresh peas, radish, pea tendrils, heirloom cherry tomatoes and eshallot vinaigrette G 36

Corn-fed chicken breast with harissa chilli paste, smoked yogurt, herb chickpea crush and pepitas G 34

Sous vide duck breast with citrus, beetroot, poached plum, wattle seed and plum vinegar reduction D G 35

Pork rib cutlet with charred pineapple, wilted chard and smoked chilli sauce G 35

Pulled beef shank pappardelle with mushrooms, parmesan and marrow crumb 32

250g Pan grilled Scotch fillet with caramelised onions, ancho chilli butter and spiced jus G 36

Lamb served two ways: Dukkah crusted backstrap and roasted rack with roasted capsicum puree, caper and olive salsa, smoked yogurt and fresh mint G 38

Smoked beef short ribs, charred cauliflower, marrow gratin and house made BBQ sauce 35

## SIDES

Haloumi fries G 12

French fries with rosemary chilli salt 8

Garden salad 8

## DESSERTS

Cheesecake with pecan crumb, cream cheese mousse, candied pecans and citrus segments 15

Honeycomb with honey lavender labneh, spring berries and ginger lemon syrup G 16

Sticky ginger date pudding with warm butterscotch and vanilla bean ice cream 15

Salted caramel parfait with dulce de leche, popcorn and vanilla fairy floss 15

Dark chocolate and orange lava cake with whipped mascarpone cream and candied orange 16

Dessert tasting board for two with a selection of our desserts to share 29

Seasalt's cheese and pickle platter with gorgonzola, Meredith dairy goat cheese, red cheddar, house made pickles, baked breads and fig jam 24

## TEA & COFFEE

Coffee 4.5

Cappuccino Flat White Latte Long Black Macchiato Mocha Short Black Piccolo

Tea 4.5

Peppermint Chamomile English Breakfast Earl Grey Ceylon Green Jasmine Green

Hot Chocolate 4.5

Chai Latte 4.5

Liqueur Coffee 11

Dairy Free – D    Gluten Free – G    Vegetarian – V    Fast & Fresh – FF

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

Executive Chef: Simon Quick    Executive Sous Chef: Dana Chantler

All prices inclusive of GST. A 1.5% Merchant fee applies for Visa & Mastercard, and a 3% for all other credit cards. A 10% surcharge applies on public holidays