Black Salt Dining

BLACK SALT LUNCH COURSE

INCLUDES WINE BY THE GLASS, OR SOFT DRINK
2 COURSE – $54 PER PERSON, 3 COURSE – $62 PER PERSON
ONLY WEEKDAY, NOT AVAILABLE WEEKEND, PUBLIC HOLIDAY.

Our Lunch Course is available for groups of up to 10 guests.

WINE

NV	SPARKLING BRUT	ATE
25	SAUVIGNON BLANC	ATE
24	SHIRAZ	ATE

ENTRÉE

ARANCINI
Smoked Chorizo, Pulled Chicken, Mushrooms, Baby Peas,
Salsa Verde, Grana Padano, Sauce
Choron

FRITO MISTO (DF)(M)
Calamari, Prawns, Baby Octopus, Soft Shell Crab,
Chipotle Aioli

ZUCCHINI BLOSSOM
Mash Potato, Vegan Cheddar, Tofu, Pecan, Romesco,
Kale

SASHIMI
Hiramasa Kingfish, Namjim Sauce, Pinacolada, chilli

EGGPLANT
Crumbed Eggplant, Artichoke,Heirloom Tomato, Salsa verde

MAIN

PORK BELLY (GF)
Crispy Skin Pork Belly, Cous Cous, Capsicum, Green pea, Apple +
Rhubarb sauce, Port Jus

CHICKEN ROULADE (GF, DF)
Chicken, Mushroom, Sundried Tomatoes, Prosciutto, Bacon, Pistachio
Emulsion, Honey Glazed, Dutch Carrots, Port Jus, Potato & cumin

TAETE' TATIN (Vegan)
Plant Based Schnitzel, Braised Mushroom, Tempura Broccoroni,
Mustard & Red Currant Vinaigrette

FISH OF THE DAY(A)
Champagne Beurre Blanc, Caponata, Herb Oil

No Credit Card Surcharge. Please note that we are unable to offer split bills. 10% surcharge applies on Public Holidays and Sundays

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PASTA

GNOCCHI (v, GF)
Pumpkin Gnocchi, Wild Mushrooms, Beetroot, Cauliflower Blossoms, Goat cheese

SEAFOOD CREAM PASTA(M)
Calamari, Prawns, Baby Octopus, Soft Sheel Crab, Chili, Garlic, Prawn Bisque.

CASSARACCE
Smoked Chicken, Mushroom, Bechamel, Bacon, Truffle oil

SPAGHETTI
Three Meat Bolognese, Neapolitan sauce, Grana Padano

PIZZA

MARGHERITA (v)
Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano.

SMOKED SALMON
Onion, Tomato Sauce, Mozzarella, Rocket, Cherry Tomato, Balsamic

PULLED PORK
BBQ Sauce, Mozzarella, Pulled Pork, Potato, Jalapenos, Mushroom

PUTTANESCA(I)
Sopressa, Salami, Olive, Chili, Garlic, Tomato, Mozzarella, Anchovies, Pastrami

PROSCIUTTO
Tomato Sauce, Buffalo Mozzarella, San Danielle Prosciutto, Extra Virgin Olive Oil, Grana Padano, Rucola

DESSERTS

PANNACOTTA
Coconut vanilla, Berry Comport, Cranberry Gel

FIG & APPLE PUDDING
Spiced Rum Butter Scottch, Almond Crumble, Coffee Ice cream

AFFOGATO
Vanilla Ice Cream, Espresso Shot.

GELATO TRIO
3 Scoops

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