Black Salt Dining

BANQUET MENU
2 COURSE – $99 PER PERSON, 3 COURSE – $115 PER PERSON
(For Bookings of 12 more)

BREADS (Please choose 1)

Garlic + Chili + Cheese, **OR** Rosemary + Garlic

ENTRÉE (Please choose 3)

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

ZUCCHINI BLOSSOM
Cream Cheese, Bacon, Pecan, Romesco, Kale

SASHIMI
Hiramasa Kingfish, Namjin Sauce, Pina colada

CHARCUTERIE

MEAT – Prosciutto, Pastrami, Sopressa, Caprese, Cheddar, Brie, Cornichons, Marinated Olive, Lavosh, Grissini

OR

SEAFOOD(M) – Calamari, Prawns, Baby Octopus, Smoked Salmon, Tempura Enoki, Marinated Olives, Soft shell crab Chipotle Aioli

SIDES (Please choose 2)

GREENS (Vegan, GF, DF)
Green beans, Snow peas, Cauliflower blossoms, Broccolini, Extra Virgin Olive Oil, Toasted Almonds

FRIES (V,GF,DF)
Crunchy Potato Fries, Truffle Aioli, Cajun Seasoning

ROMAINE & PARMESAN (GF , Vegetarian Option Available)(I)
Baby cos, Baby Roma Tomatoes, Parmesan, Anchovies, Seeded mustard Dressing, Jamon

Please advise the staff on any allergies or dietary requirements. 10% surcharge applies on Public Holidays and Sundays.

MAINS, PASTA OR PIZZA (Please choose 2)

MAIN

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

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

STEAK (GF)
250g Black Angus Tenderloin, Asparagus, Garlic Mushroom, Jus, Bearnaise, Paris Mash

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

PIZZA

MARGHERITA (V)

Tomato sauce, Buffalo Mozzarella, Basil, Grana Padano, Oregano

PULLED PORK

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

PROSCIUTTO

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

TANDOORI CHICKEN

Tomato Sauce, Mozzarella, Tandoori Chicken, Onion, Jalapeno, Buffalo Mozzarella

PUTTANESCA(I)

Sopressa, Salami, Olives, Chili, Garlic, Tomato, Mozzarella, Anchovies, Pastrami

PASTA

SMOKED CHICKEN CASARACCE

Smoked Chicken, Mushroom, Bechamel, Bacon, Truffle Oil

SPAGHETTI (VEGAN OPTION)

Three Meat Bolognese, Neapolitan sauce, Grana Padano

RISOTTO OF THE DAY (VEGETARIAN OPTION AVAILABLE)

DESSERTS (Please choose 1)

DESSERT PLATTER (v)
Assorted in house desserts to share.

CHEESE PLATTER (V)
Blue, Double Brie, Aged Cheddar 20g each, Biscotti, Lavosh, Drunken figs.