SALT
— Food & Events —

Australian
Imported
Mixed

Starters

Garlic Turkish Bread $ 10.00
~ confiet garlic, parsley + thyme
+ add cheese (+$2.00)

Southern Rock Lobster Sliders (A) $ 25.00
~ baby cos, preserved lemon aioli, toasted brioche (2)

Parmesan Sweet Potato Fries $ 13.00
~ served with house aioli (GF)

Chargrilled Prawn Skewers (I) $ 17.00
~ peri-peri glaze, hazelnut oil, preserved lemon aioli (2) (GF)

½ kg Buffalo Wings $ 18.00
~ house buffalo sauce w ranch + blue cheese dipping sauces

½ kg House BBQ Wings $ 18.00
~ house BBQ sauce w ranch dipping sauce

Something Else

Scotch Fillet $ 40.00
~ 300g grassfed w lemon, thyme + garlic butter, herb roasted chat potatoes (GF)
+ prawn skewers (+$8.00 ea) (GF)

Marinated Local Lamb Cutlets $ 32.00
~ warm spinach, roasted capsicum, spanish onion + roma tomato salad, Danish feta, hazelnut oil + house pesto (GF)

Crispy Prawn Salad (I) $ 32.00
~ vermicelli noodles, wakame, coriander, fried shallots, Asian dressing + wasabi aioli (VOA) (GF)

Beef + Bacon Burger $ 27.00
~ cheese, lettuce, tomato, onion, pickles, mustard, aioli w tomato sauce + chips

Little Skippers — $12.00 ea

Butterfish (GFOA) (I)
Spaghetti Bolognese
Chicken Nuggets
Cheeseburger

all served w chips + tomato sauce

Seafood

Flake (A) $ 30.00
~ served with chips + house tartare sauce (2)

S.A King George Whiting (A) $ 38.00
~ served with chips + house tartare sauce (2)

S.A Garfish (A) $ 38.00
~ served with chips + house tartare sauce (2)

Butterfish (I) $ 19.00
~ served with chips + house tartare sauce (1)
• battered • grilled (GF) • crumbed • salt + pepper (GF)

Lemon Pepper Squid (I) $29.00
~ served with chips + house tartare sauce (7) (GF)

Seafood Platter 1 or 2 (M) $45 / $75
~ whiting cooked to your liking, 4 piece lemon pepper squid, chargrilled prawn skewer w chips + tartare
+ add ½ crayfish, grilled w lemon + garlic butter or Japanese butter
$65–$110

S.A Crayfish 250g–350g (A) $65 / $110
~ fresh, locally sourced crayfish, half or whole w either lemon + garlic butter or Japanese butter + wasabi aioli (GF)

Crispy Skinned Atlantic Salmon (A) $ 38.00
~ caper + lemon butter, herb roasted chat potatoes + broccolini (GF)

$6.50 ea STANSBURY OYSTERS (GF)

- **natural $48 (A)**
  ~ lemon, house thousand island dressing
- **kilpatrick $50 (A)**
  ~ double smoked bacon, house kilpatrick sauce, lemon

$6.50 ea SCALLOPS (GF)

- **Japanese (A)**
  ~ Japanese butter, wasabi aioli, coriander, chilli w lime
- **romesco (A)**
  ~ house romesco, prosciutto, chipotle + fresh basil

Sides

Bowl of Chips $ 8.00
~ served with house aioli + tomato sauce (GF)

Roasted Chat Potatoes $ 10.00
~ herb + lemon butter (GF)

"Super Sweet" $ 19.00
~ roasted sweet potato + beetroot, baby spinach, red onion, freekeh, Danish feta, cranberries, pepitas w aioli (GFOA)
+ chicken (+$8.00)

Leafy Greens $ 8.00
~ tomatoes, cucumber, cos lettuce, red onion, house salad dressing (serves 4) (GF)
+ chicken (+$8.00)

Steamed Greens $ 13.00
~ broccolini, green beans w parmesan, lemon + fried capers