

**PLEASE ORDER FROM
THE SALT CASHIER**

Once prepared we will bring your meals out to you. If you do not have a table number when ordering, you will receive one of our pagers. Simply place it on the pager hotspot located on your table and our staff will find you.



Please order and pay for your meals together to ensure that they are on the same docket, as we cannot guarantee that split orders will come out together during peak periods.

FOOD ALLERGY? ASK BEFORE YOU EAT

Gluten Free dishes on this menu only contain Gluten Free ingredients, however please be advised that all food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, wheat, sesame, egg, dairy, fish or shellfish.

Please let our staff know when ordering your meals if you have an allergy.



OPENING HOURS

LUNCH | Monday to Saturday from 12.00pm | Sunday from 11.30am

DINNER | Monday to Sunday from 5.00pm

WINE LIST

10% DISCOUNT FOR MEMBERS

SPARKLING

		GLASS	BOTTLE
Chain of Fire Brut Cuvee	South Eastern Australia	5.00	22.50
Veuve Tailhan Blanc de Blancs	Loire Valley, France	-	34.00
Bimbadgen Sparkling Moscato	South Eastern Australia	8.00	36.00
Aurelia Prosecco	Pemberton, WA	8.00	36.00

WHITE

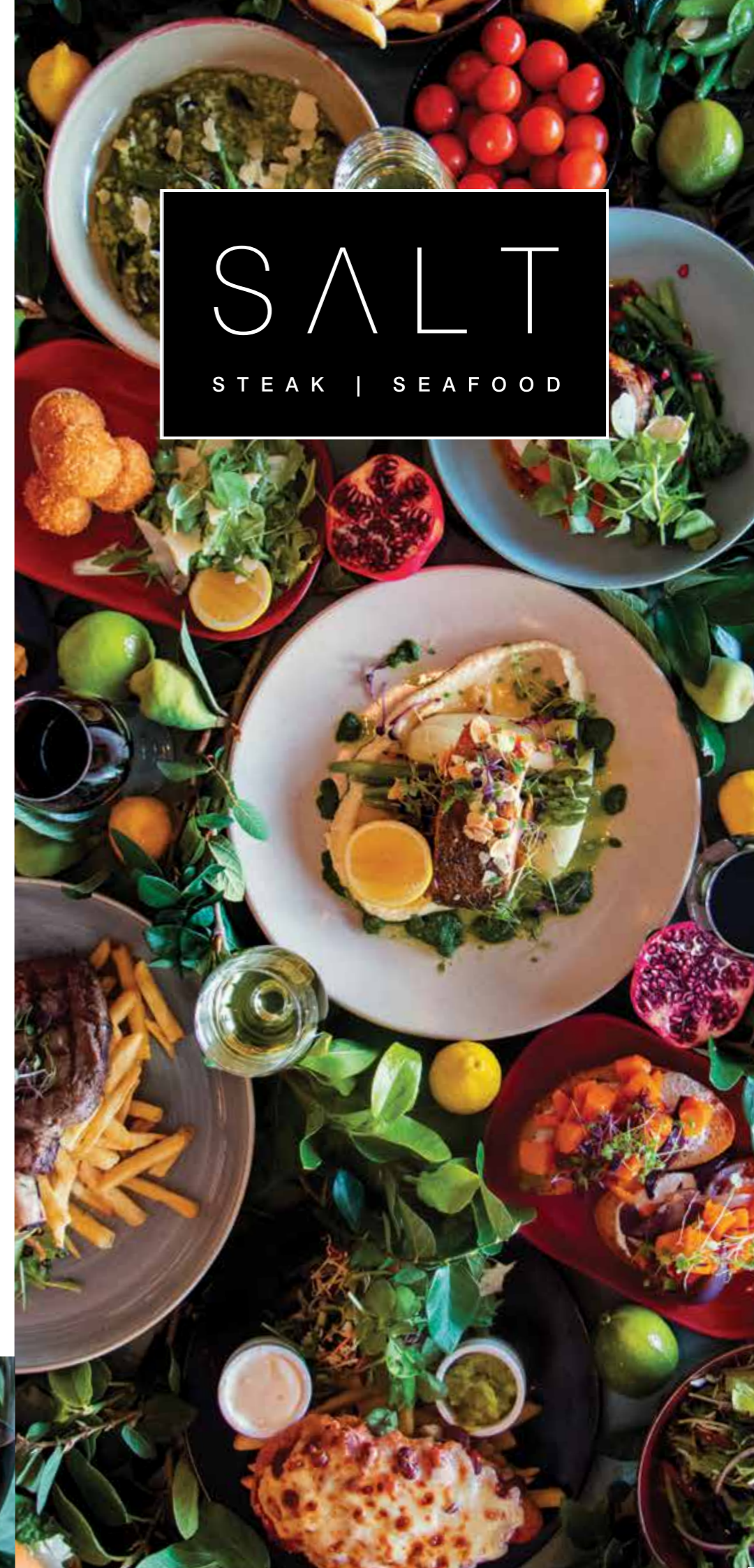
Beach Hut Chardonnay	South Eastern Australia	5.00	22.50
Bimbadgen Chardonnay	South Eastern Australia	7.00	32.00
Tyrrell's Special Release Verdelho	Hunter Valley, NSW	8.00	36.00
Circa 1858 Sauvignon Blanc	Western Australia	6.00	27.00
Working Lunch by Ara Sauvignon Blanc	Marlborough, NZ	7.00	32.00
Pocketwatch Pinot Gris	Central Ranges, NSW	7.00	32.00
Wild Oats Pinot Grigio	Mudgee, NSW	7.80	35.00
Tyrrell's Hunter Valley Semillon	Hunter Valley, NSW	8.00	36.00
Ad Hoc Wallflower Riesling	Great Southern, WA	-	34.00
Barefoot Moscato	South Eastern Australia	6.00	27.00

ROSÉ

Luna Rosa Rosé	Central Ranges, NSW	6.50	29.00
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RED

Barefoot Cabernet Sauvignon	South Eastern Australia	6.00	27.00
Pocketwatch Cabernet Sauvignon	Central Ranges NSW	7.00	32.00
Barefoot Shiraz	South Eastern Australia	6.00	27.00
Tyrrell's Hunter Valley Shiraz	Hunter Valley, NSW	8.00	36.00
Wild Oats Shiraz Cabernet	Mudgee, NSW	-	32.00
Barefoot Merlot	South Eastern Australia	6.00	27.00





T O S T A R T

		MEMBERS	NON MEMBERS
Garlic Turkish Bread Toasted Turkish Bread with Garlic Butter and Fresh Herbs (4)	V	5.50	6.20
Roast Pumpkin Bruschetta Roast Pumpkin and Caramelised Onion Bruschetta with Whipped Feta	V VO	10.00	11.20
Six Myall River Rock Oysters Natural with Seaweed Salad	GF	18.00	20.00
Kilpatrick, Grilled with Bacon and Worcestershire Sauce	GF	20.00	22.30
Prawn Arancini Prawn Arancini with Rocket and Pear Salad and Aioli		19.00	21.20
Salt & Pepper Squid House Salt & Pepper Squid with Celeriac and Fennel Slaw, Salsa Verde and Lemon		15.00	16.70

H A R V E S T E D

Caesar Salad Salad of Cos, Bacon, Croutons, Parmesan and Caesar Dressing		20.00	22.30
Add Chicken		26.00	28.90
Warm Thai Beef Salad Salad of Marinated Beef, Capsicum, Cucumber, Lettuce, Cashews, Thai Dressing and Crispy Noodles	GF	22.00	24.50
Gourmet Beef Burger 180g Beef Burger with Cheddar, Tomato, Onion, Lettuce, Butter Bun, Mustard Aioli and Chips		17.00	18.90
Schnitzel Parmigiana Chicken Schnitzel topped with Napolitana Sauce and Melted Mozzarella with Chips and Salad		22.00	24.50
Mexican Schnitzel Chicken Schnitzel with Salsa and Melted Mozzarella, served with Sour Cream, Guacamole, Chips and Salad		22.00	24.50
Slow Braised Lamb Shoulder Lamb Shoulder with Maple Mashed Pumpkin, Broccolini, Labna and Pomegranate Molasses	GF	27.00	30.00
Mushroom and Asparagus Risotto Risotto of Sautéed Mushroom, Asparagus, Lemon Herb Mascarpone with Parmesan	V VO	21.00	23.40

Succulent STEAKS

		MEMBERS	NON MEMBERS
300g Rump "Grange" 120 Day Grain Fed Black Angus Beef <i>Riverina, NSW</i>	GF	25.00	27.80
250g Sirloin Steak Natural Pasture Fed Black Angus Beef <i>Darling Downs, QLD</i>	GF	27.00	30.00
350g Beef Rib Eye "Grange" 120 Day Grain Fed Black Angus Beef <i>Riverina, NSW</i>	GF	35.00	38.90
300g Scotch Fillet "Tajima Wagyu" 500+ Day Grain Fed Marble Score 5+ Cross Bred Wagyu Beef <i>Northern Victoria</i>	GF	45.00	50.00
Each of our steaks are served with Buttered Desiree Mash, Blistered Cherry Tomatoes and Steamed Broccolini OR House Garden Salad and Chips			
Plus your choice of sauce: Red Wine Jus Peppercorn Wild Mushroom Jus Béarnaise Dianne			
E X T R A S			
Bowl of Chips	V	5.00	5.60
Steamed Green Beans, Sugar Snaps and Snow Peas with Confit Garlic	V VO	7.00	7.80
Garden Salad of Tomato, Cucumber, Radish, Mixed Leaves, Snow Pea Shoots with Red Wine Dressing	VE GF	6.00	6.70
Seared King Prawns tossed with Garlic Butter	GF	8.00	8.90

H O O K E D

Beer Battered Flathead Flathead Fillets, Chips and Salad with Tartare Sauce		21.00	23.40
Grilled Queensland Salt Water Barramundi Barramundi Fillet, Pea and Bacon Mashed Potato with Lemon Cream Sauce	GF	26.00	28.90
Crispy Skin Tasmanian Salmon Salmon Fillet with Celeriac Puree, Asparagus, Confit Fennel and Toasted Almonds	GF	27.00	30.00
Sautéed King Prawn Linguini King Prawns Sautéed with Chilli, Garlic, Broccoli, Blistered Tomatoes, Basil, Spinach and Olive Oil		26.00	28.90

K I D S M E A L S

Chicken Nuggets, Chips and Salad		9.00	10.10
Grilled Chicken Salad	GF	9.00	10.10
Sausages, Mash and Vegetables	GF	11.00	12.30
Battered Fish, Chips and Salad		12.00	13.40
Cheese Burger, Chips and BBQ Sauce		12.00	13.40



GF GLUTEN FREE **V** VEGETARIAN **VE** VEGAN **VO** VEGAN OPTION

To ensure a speedy service we limit alterations unless it is a dietary requirement.
All prices are correct at time of printing and are subject to change. May 2019.

