

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

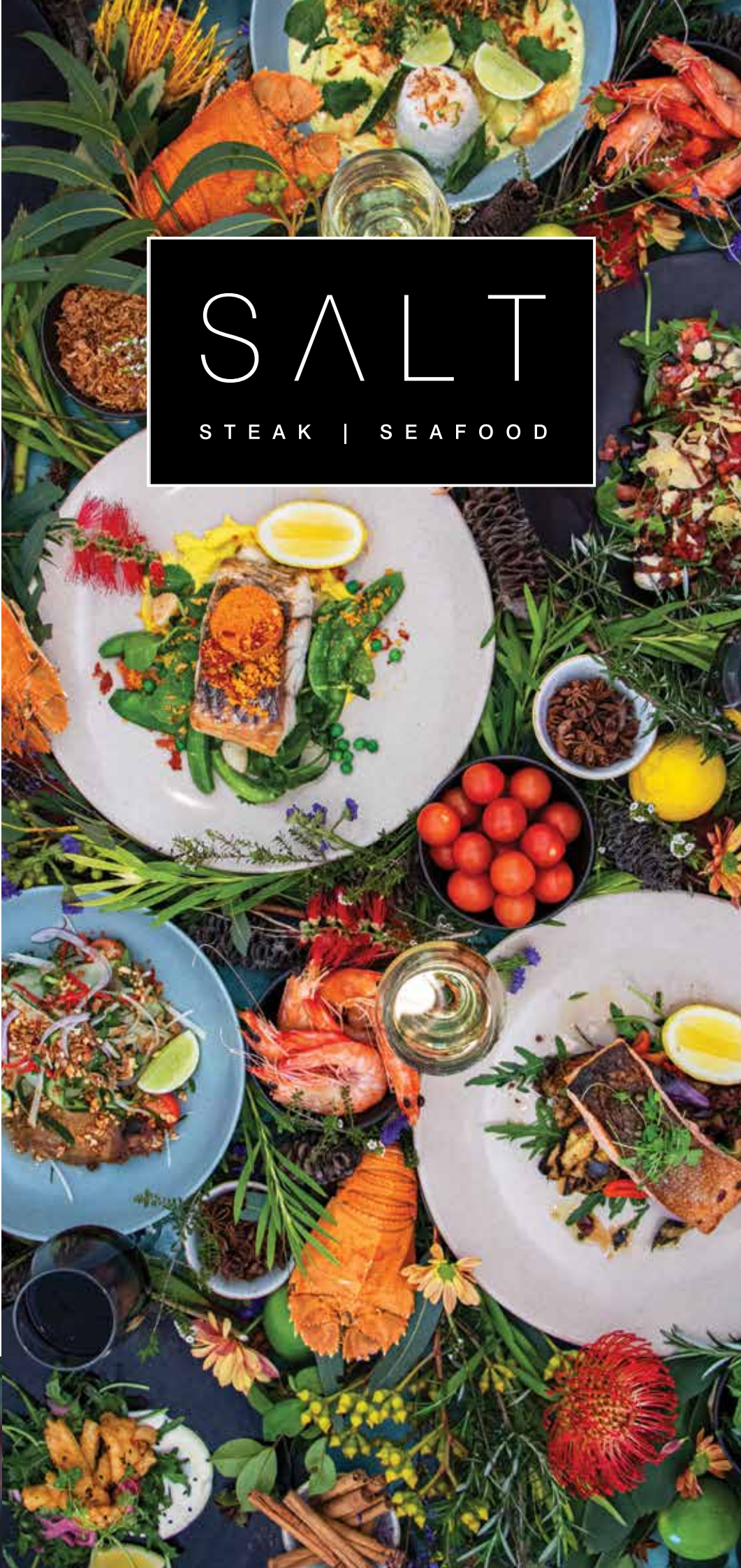
LUNCH | Monday to Saturday from 12.00pm | Sunday from 11.30am

DINNER | Monday to Sunday from 5.00pm

WINE LIST

10% DISCOUNT FOR MEMBERS

		GLASS	BOTTLE
SPARKLING			
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
Derwent Estate Riesling	Southern Tasmania	-	36.00
Barefoot Moscato	South Eastern Australia	6.00	27.00
ROSÉ			
Luna Rosa Rosé	Central Ranges, NSW	6.50	29.00
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







		MEMBERS	NON MEMBERS
S T A R T E R S			
Garlic Turkish Bread Turkish Toasted with Garlic Butter and Fresh Herbs (4)	V	6.00	6.70
Tomato and Feta Bruschetta Tomato and Local Feta Bruschetta on Sourdough with Caramalised Balsamic Vinegar	V	10.00	11.20
Six Port Stephens Rock Oysters			
Natural	GF	19.00	21.20
Kilpatrick	GF	24.00	26.70
Bug and Prawn Salad Chilled Moreton Bay Bugs and Prawns with Salad of Watercress, Confit Potato, Cucumber, Pickled Lemon, Fresh Herbs and Seafood Sauce	GF	24.00	26.70
Salt & Pepper Squid House Made Salt & Pepper Squid with Sweet Pickled Onion, Rocket and Aioli		15.00	16.70
H A R V E S T E D			
Caesar Salad Cos Lettuce, Bacon, Croutons, Parmesan and Caesar Dressing		20.00	22.30
With Chicken		26.00	28.90
Warm Thai Beef Salad Marinated Beef, Capsicum, Cucumber, Lettuce, Cashews, Thai Dressing and Crisp Noodles	GF	22.00	24.50
Gourmet Beef Burger 180g Grain Fed Beef Burger with Cheddar, Tomato, Onion, Lettuce on a Burger Bun with Mustard Aioli and Crispy Chips		17.50	19.50
Schnitzel Parmigiana Chicken Schnitzel topped with Neapolitan Sauce and Cheddar with Crispy Chips and Salad		22.50	25.00
Mexican Schnitzel Chicken Schnitzel topped with Salsa, Tasty Cheese, Sour Cream, Guacamole with Crispy Chips and Salad		22.50	25.00
Asian Crispy Duck Red Braised Crispy Duck, Tamarind and Peanut Caramel, Green Papaya and Thai Basil Salad		27.00	30.00
Thai Green Curry Zucchini, Peas, Mushroom, Sweet Potato with Coconut Rice, Coriander and Fried Onion	VE	21.00	23.40
With Chicken		27.00	30.00

		MEMBERS	NON MEMBERS
Succulent STEAKS			
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	28.00	31.20
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
All of our steaks are served with Buttered Desiree Mash, Blistered Cherry Tomatoes and Steamed Broccolini OR Garden Salad and Crispy Chips			
Plus your choice of sauce: Red Wine Jus   Peppercorn   Wild Mushroom Jus   Béarnaise   Dianne			
GF			
E X T R A S			
Crispy Chips	VE	5.00	5.60
Garden Salad of Tomato, Cucumber, Capsicum, Mixed Leaves, Snow Pea Shoots with Red Wine Dressing	VE GF	6.00	6.70
Broccolini with Brown Butter Dressing	V GF	7.50	8.40
Searred King Prawns tossed with Garlic Butter	GF	8.00	8.90

		MEMBERS	NON MEMBERS
H O O K E D			
Beer Battered Flathead Flathead Fillets with Salad, Tartare Sauce and Crispy Chips		21.00	23.30
Grilled Salt Water Barramundi Barramundi Fillet with Sweet Corn Puree, Pea Medley, Confit Garlic and Chorizo Crumbs		27.00	30.00
Crispy Skin Tasmanian Salmon Salmon Fillet with Warm Grilled Vegetables, Black Olive Aioli, Baby Caper and Lemon	GF	28.00	31.20
Sautéed King Prawn Linguini King Prawns with Garlic, Broccoli, Blistered Tomatoes, Basil and Crustacean Oil		26.00	28.90
K I D S			
Chicken Nuggets, Chips and Salad		10.00	11.20
Grilled Chicken Salad	GF	10.00	11.20
Battered Fish, Chips and Salad		12.00	13.40
Cheese Burger, Chips and BBQ Sauce		12.00	13.40
Sausages, Mash and Vegetables	GF	12.00	13.40



GF GLUTEN FREE V VEGETARIAN VE VEGAN

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. October 2019.*

