



ON THE WATERFRONT

DINNER MENU 5:30pm - 9:30pm

Entrée

- freshly baked garlic ciabatta** 12
- succulent pork belly** 18
velvety parsnip puree, fresh green apple salsa verde and delicate chive oil ^{GF}
- pan-seared prawns** 18
cucumber caviar, crispy amaranth, black tahini and lightly whipped avocado mousse ^{GF | DF}
- organic grilled zany zeus halloumi** 18
vodka marinated melon, oat crumble, lemon verbena oil accompanied by a rich tomato fondue ^{V | G}
- tender calamari** 18
preserved lemon mayo and a fresh cucumber + coriander salad
- grass-fed beef tartare** 18
cured egg yolk, horseradish foam, paired with crunchy ciabatta bread

Extra

- crispy shoestring fries** 8
served with house-made aioli
- leafy green salad** 8
tossed in balsamic vinaigrette
- crunchy truffle potato croquettes** 8
- sautéed seasonal vegetables** 8
with garlic and lemon butter

Main

- hand-made agria gnocchi** 28
sautéed baby spinach + mushrooms finished in a creamy kikorangi blue cheese sauce
- pan-seared fish of the day** 37
creamy butternut squash veloute, fresh seasonal broccolini and roasted parmesan agria potatoes ^{GF}
- oven-roasted chicken breast** 37
carrot custard, delicate wilted lettuce, roasted kumara dressed with a rich chicken jus
- grass-fed ovation lamb rack** 38
paired with braised lamb belly, beetroot yoghurt, fermented black garlic confit potatoes ^{GF}
- pan-fried beef eye fillet** 39
buttery pommes anna potatoes, mushroom puree and a rich red wine jus ^{GF}
- confit duck leg** 38
potatoes dauphine, spiced carrot puree finished with a sweet cherry sauce

Dessert

- salt's iconic bread & butter pudding** 15
layers of sweet toffee sauce served with homemade vanilla bean ice cream
- classic chocolate éclair** 16
filled with velvety chocolate milk custard paired with banana jam + vanilla bean ice-cream
- zesty lemon meringue** 15
koakoa limoncello mascarpone, almond crumble and indulgent lemon curd
- a trio of chef's selection sorbet** 10
ask you waiter for today's flavours ^{GF DF}

