

salt

ON THE WATERFRONT

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

please advise us of any dietary requirements or allergies.



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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}

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