

# salt

ON THE WATERFRONT

## LUNCH

Thursday – Sunday 11am – 2pm

<b>freshly baked garlic bread</b>	<b>13</b>
<b>te matuku oysters</b>	<b>29/58</b>
tempura served with lime mayo or natural served with mignonette	
<b>chicken liver pate</b>	<b>19</b>
red wine gel   blackberry chutney   house baked brioche	
<b>dumplings</b> <small>df</small>	<b>20</b>
mixed mushrooms   water chestnut   confit onions   purple kumara	
<b>gin cured salmon</b>	<b>22</b>
blood orange   pickled golder betroot   dill sour cream   sesame lavosh	
<b>seared prawns</b>	<b>22</b>
baby cos lettuce   gazpacho vinaigrette   wasabi pea powder   radish	
<b>eggs benedict</b>	<b>22</b>
streaky bacon   potato rosti   ciabatta bread   hollandaise	
<b>battered fish</b> <small>df</small>	<b>25</b>
shoe string fries   tartare sauce   fresh green salad	
<b>fish of the day</b> <small>gf</small>	<b>34</b>
baby potatoes   broccolini   leek sauce   dill oil	
<b>risotto</b> <small>gf</small>	<b>28</b>
butternut squash   spinach   toasted almonds   mascarpone   grana Padano	
<b>crispy pork belly</b> <small>gf   df</small>	<b>32</b>
apple puree   confit fennel   Vietnamese style salad	
<b>SALT tapas</b>	<b>50</b>
tempura oysters   mushroom dumplings   gin cured salmon   chicken liver pate	

### Sides

Shoe string fries	8
Potato croquettes   feta   chive <small>gf   df</small>	8
Tomato   cucumber   bocconcini salad <small>gf</small>	10
Seasonal greens   lemon butter <small>gf</small>	9

### FINISH

<b>bread + butter</b>	<b>17</b>
white chocolate   peanut butter   toffee sauce   vanilla bean ice cream	
<b>trio of sorbets;</b> <small>df   gf</small>	<b>16</b>
ask your waiter for today's flavours	
<b>lemon parfait</b> <small>gf</small>	<b>16</b>
meringue   confit fennel   raspberries	

