

Welcome | Nau Mai Haere Mai

The word "salt" is written in a red, handwritten-style font. The letters are connected, with a long horizontal stroke extending from the top of the 't'.

ON THE WATERFRONT

Join us for an unforgettable dining experience where every meal is a celebration.

Nestled by the serene waters, we invite you to embark on a culinary journey that celebrates best of land and sea. Pair your meal with a selection of our curated wine list or one of our signature cocktails, crafted to complement and enhance your dining experience.

Submerge in our diverse menu, crafted to satisfy every palate, while you soak in our breathtaking views.

First Catch

spiced lamb ribs (D) 26

savour our spiced lamb ribs with corn salad and mint aioli creating a flavour perfection

crispy soft shell crab (G,D) 28

heirloom tomato salsa, mojo sauce and radish slaw a crunchy, zesty fiesta on your palate

crispy pork belly (D) 26

pineapple jam, mustard sour cream herb oil and chilli stands. Creating heaven on a plate

bocconcini (G,D) 26

indulge in our playful culinary adventure where prosciutto meets lychee, mushroom ketchup and dehydrated tomato sponge

miso eggplant 25

who says veggies can't party?? Taste the excitement with our sweet tomato miso, rice dukkha and pickled butter nut

breads and dips (G) 18

get ready to dip into deliciousness with our ciabatta bread, beetroot hummus and roasted pepper chutney

Mainsail

confed stuffed chicken

45

prepare for a flavour explosion! Our confed stuffed chicken with paprika mince, cranberry, peppered mush, black garlic mushroom puree is a taste sensation!

lamb shoulder (D)

45

cooked medium to perfection along with truffle onion puree, vanilla poached baby carrots, pickled raisins and almonds

market fish

45

dive into the taste of Fiji with our Fijian tomato chutney, saffron pearls potato, black olive gremolata and rice crisp

roasted cauliflower

35

elevate your palate with our Moroccan spiced cauliflower, fried polenta, cherry and crispy kale

curry of the week

36

spice up your week with our tantalizing curry creations served with fragrant rice and paratha

**please advise us of any dietary requirements or allergies. Food containing gluten/ dairy are as marked on the menu.

Promenade Grills

scotch fillet 400gms

savour the supreme taste of Wakanui grass-fed scotch fillet – beef at its best!

grilled half chicken

tangy, medium spicy African style roast chicken which will fly you to Africa

OP rib 500gms

Indulge in the ultimate flavour with Wakanui grass-fed OP rib – beef bliss awaits!

smoked pork ribs 500gms

Salt's secret pork rub melting in your mouth like butter

sharing platter

400gms scotch fillet, half chicken, pork ribs served with sides
best of all worlds in one plate

56

48

58

48

129

Sides

hand cut kumara wedges (G,D)

crispy baby kumara served with sour cream

cajun fries

10mm potato cut spiced with cajun salt

caramelised portobello

roasted mushroom with caramelised onion

wood roasted vegetables

basil oil and feta cheese

green salad

12

12

14

14

12

Note : All grill section items are served with jus or truffle hollandaise sauce with a side of fries or kumara
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Last Wave

trio of sorbet (G)

18

refresh your taste buds with Taranaki's hand-made sorbet delight!

pineapple carpaccio (V)

22

tropical fiesta of flamed pineapple with rum, vegan brownie crumb and coconut sorbet. Can it get any better?

double chocolate mousse (G,D)

22

Isn't two always better than one?

Served with berry coulis and butter crumb

bread and butter pudding

24

an all-time Salt favourite back with popular demand along with coffee cream and vanilla ice-cream

saffron cheesecake

22

dense and creamy Indian style cheesecake served with rabri cream and rose jamun.

chefs selection of cheese

35

indulge in chefs selection of gourmet cheeses. Served with quince paste, assorted crackers nuts and grapes

1 cheese

14

2 cheese

22

3 cheese

35

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Thank you for dining with us at Salt! We truly appreciate your patronage and hope you enjoyed your culinary journey here with us.
We would love to hear about your experience with us.
Please scan the QR code below to leave us a review.



Your support means the world to us.

*Enjoy exclusive discounts, special offers and more
in the restaurant when you join our My Millennium
program!