

Welcome | Nau Mai Haere Mai

salt

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

ceviche of the day (GF, DF) 26

your daily dose of zesty ocean vibes with pineapple, coconut and lotus crunch

pork bao bun 26

melt in your mouth pork belly with a crunchy slaw, kimchi mayo in a soft bao bun - an umami hug!

fried lamb neck rillettes 26

tender lamb neck with blackberry chutney, pickled pears and creamy labneh

bread, dips & pickle 18

bread so good you'll want to double- dip
(don't worry we won't tell)

grilled halloumi (GF) 24

grilled cheese - what more could one want in life?
served with romesco sauce and crispy papadam

fried calamari 24

crispy golden squid with sriracha mayo - calamari done right!

Mainsail

21 days+ aged eye fillet 200gm 52

steak so tender, it practically cuts itself –paired with bone marrow croquettes, horseradish puree, port wine jus and nectarine

ovation lamb rump 48

lamb so juicy it deserves a standing ovation! served with beetroot goat cheese tartlet, pea pesto and jus

market fish (GF) 48

fresh fish served with prosecco cream sauce, broccolini, leeks fondant with a zesty lemon on top

risotto of the week (veg) 40

a surprise in every bite - our chefs weekly risotto is always a winner

chicken breast (GF) 48

tender chicken spiced to perfection, with quinoa pilaf, harissa puree and grilled courgette

masala half chicken (GF, DF) 48

half a chicken, but double the flavor - spiced, sauced and served with fries and salad

pork ribs (DF) 48

slow cooked, tender and saucy enough to melt in your mouth - barbeque bliss on a plate!

Sides

charred broccolini with blue cheese sauce 14

cold potato salad with spiced yoghurt 14

roasted peach and iceberg salad 14

fries (GF, DF) 12

honey glazed carrots (GF, DF) 12

Last Wave

trio of sorbet (GF, DF) 18

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

strawberries and cream 24

sweet strawberries and elder-flower cream, served with a crispy lavash

black forest entremets (GF) 24

decadent dark chocolate, cherry jam and berry sorbet - a classic with a fancy makeover

bread and butter pudding 24

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

kaffir lime cheesecake 24

zesty lime, creamy cheesecake and ginger nut crunch -topped with a delicious mango gel

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