

redsalt

SMALLER

BREAD	\$7
focaccia – sea salt – olive oil (VE, NF, DF)	
BRUSCHETTA	\$12
cherry tomato – sourdough – basil – vincotto (VE, NF, DF)	
add cheese – whipped ricotta or (NF)	\$7
– Buffalo Mozzarella (NF)	\$9
ASPARAGUS	\$14
muhammara – crème fraiche – almond (GF, DF)	
GRILLED OCTOPUS	\$21
kipfler potato – white bean – salsa verde (NF)	
POLPETTE	\$19
veal & pork meatballs – sugo – provolone (GF, NF)	
Fig	\$15
radicchio – goat cheese – mint – honey (VEGETERIAN, GF)	
PORK BELLY	\$19
parsnip – mustard jus (GF, NF)	
Mussels	\$23
nduja butter – parsley – sourdough (GF, NF)	
LAMB KEFTEDES	\$19
tirokafteri – feta – pickled onion	

LARGER

CASARECCE	\$31
slow cooked lamb neck ragu – tomato sugo – goat cheese (NF)	
GNOCCHI	\$29
forest mushroom – pine nut – salted ricotta (V)	
LINGUINE	\$33
tiger prawns – baby tomatoes – anchovy – dill (NF)	
TRUFFLE RAVIOLI	\$30
ricotta – hazelnut – burnt butter – sage	
add truffle per gram	\$5
MARKET FISH	MP
corn chowder – collard green – white bean	
RISOTTO	\$28
pumpkin – leek fondue – sage – ricotta (GF, NF)	
CHICKPEA SALAD	\$26
red cabbage – avocado – cucumber – sesame dressing (VE, NF, GF)	
ROAST CAULIFLOWER	\$32
chickpea – salsa verde – tarragon yoghurt – pomegranate	
LAMB SHOULDER 400GM	\$67
harissa – braised red cabbage – rosemary jus (Ideal for 2) (GF/DF)	
BRAISED BEEF OSSO BUCCO 500GM	\$69
polenta – broccolini – port wine jus (Ideal for 2) (GF)	

GRILLS

<i>All grills are served with a potato fondant, confit tomato & sauce of your choice – port wine jus, wild mushroom sauce, three pepper sauce, herb butter, bernaise.</i>	
EYE FILLET 200GM	\$49
Northern Riverina grain fed black angus (GF, NF, DF)	
SIRLOIN 250GM	\$45
Braidwood grass fed hereford boss (GF, NF, DF)	
SCOTCH 300GM	\$53
Wagga wagga grass fed shorthorn s (GF, NF, DF)	
RIB EYE ON THE BONE 500GM	\$79
Yambinya grass fed followed by grain fed black baldy (45–60 minutes cooking time)	
HALF FREE RANGE CHICKEN 400GM	\$37
Goulburn (GF, NF, DF)	
SIDES	
SHOESTRING FRIES	\$9
rosemary – aioli (DF)	
GRILLED BROCCOLINI	\$9
burnt butter – pecorino (GF, NF)	
BEETROOT SALAD	\$9
goat cheese – candied walnut (GF)	
DUCK FAT POTATOES	\$9
paprika – salsa verde (GF)	
ROASTED PUMPKIN	\$9
whipped ricotta – pine nut (GF)	

SWEETS

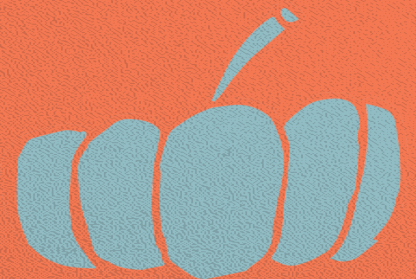
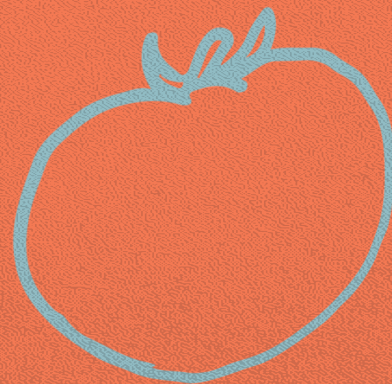
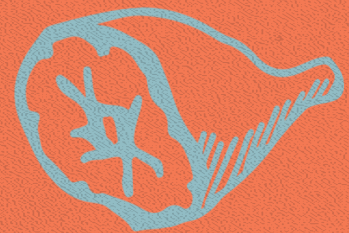
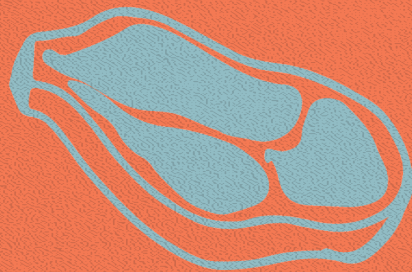
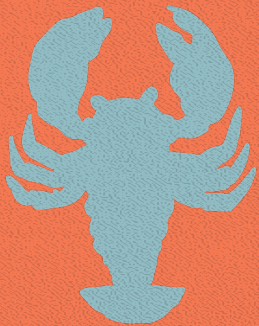
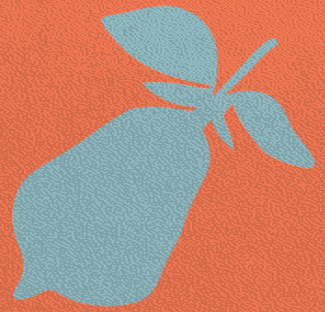
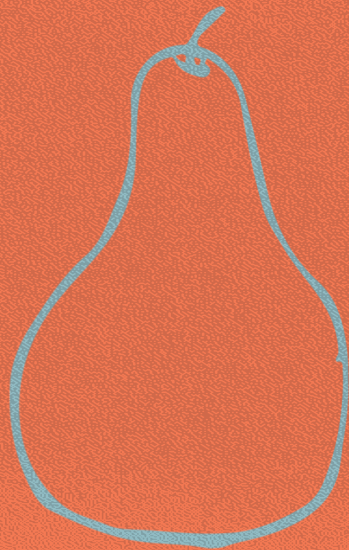
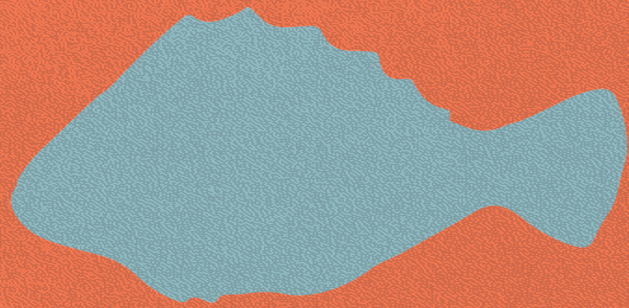
WARM CHOCOLATE FONDANT	\$18
berry sorbet (NF)	
TIRAMISU	\$18
hot chocolate ganache	
BURNT CHEESE CAKE	\$18
blood orange gelato (GF)	
3 CHEESE PLATTER	\$21
muscatel – quince paste – lavosh	
DAILY SELECTION OF ICE CREAM, GELATO & SORBETS	\$6 EA.

KIDS MEALS

<i>All Kids Meals include a selection of juices or soft drinks and a scoop of ice-cream.</i>	
MARGHERITA PIZZA	\$21
tomato – mozzarella	
CHEESE BURGER	\$21
shoestring fries – tomato sauce	
BATTERED FISH	\$21
shoestring fries – tomato sauce	
CRUMBED CHICKEN	\$21
shoestring fries – tomato sauce	
LINGUINE	\$21
tomato sugo – parmesan	
BARBEQUE MEATBALLS	\$21
rice – green vegetables	

ALLERGY & INTOLERANCES

V = VEGETARIAN VE = VEGAN GF = GLUTEN FREE
DF = DAIRY FREE NF = NUT FREE



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