



redsalt

RedSalt Dinner Menu

ENTRÉE

PACIFIC OYSTERS (A)

Natural | **\$7each**, 1/2 Dozen | **\$36**

Grapefruit granita | **\$7each**, 1/2 Dozen | **\$36**

WARM FLATBREAD | \$12

Beetroot hummus, zaatar, EVOO (VG)

JERUSALEM ARTICHOKE TERRINE | \$19

Truffle aioli, rocket (V)

STRACCIATELLA & SERRANO SALAD | \$19

Heirloom tomato, dried figs, rocket (GF)

GRILLED OCTOPUS (A) | \$29

Romesco, chorizo, kipfler potato

BEEF TARTARE | \$26

Shallot, cured egg, Dijon mustard, wheat bubble, EVOO

PORK BELLY | \$21

Crackling, orange gel, shaved fennel, jus (GF, DF)

LAMB CUTLETS | \$29

Tzatziki, rocket, pomegranate (GF)

MAINS

ROASTED CAULIFLOWER | \$28

Chickpea puree, harissa, garlic yoghurt, raisin, pomegranate (V/GF/NF)

TRUFFLE & RICOTTA RAVIOLI | \$35

Cream sauce, forest mushrooms, Parsley, Pinenut (V)

PAPPARDELLE - SLOW-BRAISED DUCK RAGÙ | \$39

Passata, thyme, orange zest, parmigiano reggiano (NF)

MOROCCAN LAMB SHOULDER | \$47

Slow cooked, cous cous, coriander tahini

PRAWN RIGATONI (I) | \$40

Vodka Sauce, Nduja, pangrattato (NF)

CRISPY SKIN BARRAMUNDI (A) | \$41

Confit kipfler, spinach, beurre blanc (GF)

63°C CHICKEN BREAST | \$39

Dutch carrots, charred asparagus, pickled onion, jus 39 (DF,GF)

GRILL

All meats are rubbed in smoked paprika & served with confit vine tomatoes & a choice of one (1) sauce Red Wine Jus, Bearnaise or Nduja Butter

BLACK ANGUS RUMP, MSA 250G | \$43

Grain Fed, 120days, Riverina

BLACK ANGUS EYE FILLET, MB3+ 200G | \$52

Grain fed, Riverina

TAJIMA WAGYU SIRLOIN, MB7+ 200G | \$69

400days, Grain fed, NSW

DRY AGE T-BONE MB2 500G (FOR 2 TO SHARE) | \$87

Yambinya Reserve, 100 days, Grass Fed, NSW

SIDES

NDUJA CARROTS | \$14

Garlic Greek yoghurt, nduja, honey emulsion (GF)

SHOESTRING FRIES | \$14

Rosemary & chicken salt, aioli (DF)

CHARRED BROCCOLINI | \$14

Parmigiano reggiano & butter (GF,NF)

FOREST MUSHROOM | \$16

Wild mushroom, mascarpone & chorizo crumb

ALLERGY & INTOLERANCES V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE

A = AUSTRALIAN SEAFOOD, I = INTERNATIONAL SEAFOOD.

PLEASE ADVISE OUR TEAM OF ANY ALLERGIES WHEN ORDERING. WHILE EVERY CARE IS TAKEN IN THE PREPARATION OF YOUR MEAL, ALL DISHES ARE PREPARED IN A SHARED KITCHEN WHERE CROSS-CONTACT WITH ALLERGENS MAY OCCUR.

A SURCHARGE OF 10% APPLIES ON SATURDAY, SUNDAY AND PUBLIC HOLIDAYS.