

# Salt grill & Sky bar



## Caviar & Oysters

Kaluga Queen Oscietra Caviar 15g 105 | 30g 189

Yarra Valley Salmon Caviar, Victoria Australia 25g 49

Oysters, natural ½ dozen 37 | dozen 69

Hendrick's Gin & cucumber granita ½ dozen 39 | dozen 75

Soy, sesame wasabi, Avruga caviar ½ dozen 39 | dozen 75

## Off the Grill

Gippsland O'conner pasture fed tenderloin 180g,  
smoked celeriac, foie gras, truffle jus 88

Cape Grim pasture-fed ribeye 300g,  
confit tomato, young leek, shitake, marrow & tarragon jus 85

Westholme Wagyu flat iron 180g, MBS 6-7+,  
Jerusalem artichoke, black garlic, pickled onion,  
garlic flower 76

Westholme Wagyu rump cap 200g, MBS 3-5+,  
prawn butter, pressed potato 69

Meat cut of the day to share market price

## Appetizers

Geraldton kingfish Yarra Valley salmon pearl,  
avocado cream, white soy, herb oil 31

Beef tartare, cured free range yolk, charcoal aioli  
tapioca crisp 29

Roasted shark bay brown tiger prawns,  
seaweed beurre noisette, garlic cream, charred lime 34

Whipped truffle burrata, pangrattato, onion jam, fig,  
tomato, olive, basil, aged balsamic v 28

Salt baked beetroot tartare & carpaccio, quinoa,  
almond cream, beetroot gel, raspberry v 25

Fremantle octopus, kipfler, watercress, crème fraiche,  
crustacean oil, coastal herbs 34

Bangalow pork belly, fermented cabbage, pickled muntries  
smoked apple 31

## Tasting Menu

150++  
6 course

Please ask our friendly staff for the menu

General Manager - Ken Kuwako  
Executive Chef - Jake Kowalewski

All our meats are free range farmed  
Minimum spend per person 40 lunch | 60 dinner

## Mains

Spiced butternut pumpkin ravioli, smoked buffalo mozzarella,  
pine nuts, burnt butter, verde v starter 25 / main 38

Australian pink snapper - lap cheong chili jam, mussels,  
cucumber, samphire, ink aioli 56

New Zealand king salmon, seared scallop, lemon purée,  
uni emulsion, salty finger 59

Dorper lamb rack, 48 hour shoulder, braised borlotti beans,  
courgette, smoked eggplant, lamb jus 69

## Sides

Butterhead lettuce, Caesar dressing, croutons 12

Heirloom cherry tomato, olives, labneh, basil, sumac v 14

Grilled asparagus, agresto, goats cheese v 16

Roasted cauliflower, pomegranate, macadamia,  
curry dressing v 14

Potato puree, confit garlic, parsley v 14

Truffle parmesan fries v 14

Béarnaise v 3.5

Madeira jus 9

v denotes vegetarian dish