

# 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

## 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
Shoyu, mirin & kombu cured yellow fin tuna, compressed cucumber, torched watermelon, ponzu	28
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

Please note a 10% service charge and 7% GST  
will be added to the final bill

## Off the Grill

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

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

Riverina sirloin 220g, 55 days dry aged, 150 days grain fed, umami mushroom, Tuscan kale, slow cooked balsamic tomato 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

## 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
Market fish to share	market price
French slow cooked chicken breast, truffle farce, herb spätzle, smoked bacon petite pois jus	56
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