

**white salt**

BAR | CAFÉ | RESTAURANT

**Set Menu 3**

**Available Lunch & Dinner**

**Entrée**

**House Cured Salmon Gravlax (gf)**  
Roasted beetroot salad and pickled shallots

**Or**

**Pork and Pistachio Terrine (gf avail)**  
Heirloom carrots, mustard relish, croutes

**Main Course**

**King Henry Pork Chop ( gf)**  
300g Pork Chop with braised red cabbage, bacon, roasted apple and sauce Lyonnaise

**Or**

**Barramundi (gf)**  
Oven baked barramundi, broccoli slaw, sauce vierge

**Or**

**300g Black Angus Sirloin (gf)**  
Cooked medium with roasted field mushroom and a red wine jus

**All mains served with rosemary and sea salt roasted potatoes and seasonal vegetables**

**Dessert**

**Chocolate Mousse (gf)**  
Almond praline

**Or**

**Vanilla pannacotta, rhubarb syrup, candied apple (gf)**

**Or**

**Cheese Plate (gf)**  
A selection of White Salt cheeses, crackers and pear relish

**This menu available**

**2 course option \$59 per person**

**All 3 courses \$70 per person**

**Optional: Add \$5 pp for a glass of bubbles on sit down**

**\*\* Vegetarian option available see separate page**

**\*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed**

**\* cannot be used in conjunction with any offers or discounts \* 1% Visa/MasterCard surcharge 2% American Express surcharge**



## Vegetarian option for Set menu

(Please advise and confirm the number of vegetarian guests when making your booking)

### Entrée

**Roast Vegetable and Parmesan Tart**  
With roquette and walnuts

### Main Course

**Sweet Potato Gnocchi**  
Wild mushroom, tomato, Parmesan and cream

### Dessert

Choose from your Menu

Or

Fresh Fruit Plate

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