

white salt

BAR | CAFÉ | RESTAURANT

LUNCH MENU

Something to Start

Fresh South Australian Oysters with a selection of toppings *(gf)*

Natural 3.5

Chilli, lime & gin 4

Kilpatrick 4

House Marinated Gingin Olives *(v)* 9

Garlic Bread *(v, gf avail)* 9.5

Crusty Sourdough Bread with dukkah, olive oil & balsamic *(v)* 10.5

Honey Glazed Chorizo *(gf)* 13.5

White Salt Antipasto Board for Two selection of cold cuts, marinated vegetables & cheese 34

Something Light

Bruschetta with fresh tomato & basil salad *(v & gf avail)* 15

Crispy Master Stock Chicken Wings with chilli caramel & orange salt *(gf)* 14

Wild Mushroom & Taleggio Cheese Arancini with truffled aioli *(v)* 15.5

Chicken Liver Pâté with Shiraz jelly & crostini *(gf avail)* 16.5

Pulled Pork Tostadas with charred corn salsa & chipotle aioli 19.5

Peri Peri Prawns with portobello mushrooms & olive toast *(gf avail)* 19.5

Tasmanian Smoked Salmon & Potato Salad Parcel with pickled vegetables & lemon vinaigrette *(gf)* 22.5

Salt & Pepper Squid with aioli 18.5

Potato, Feta & Cumin Cakes with charred corn salsa, smoked salmon & horseradish cream 21

Something More

White Salt Beefburger with beetroot relish, baby cos, cheese & served with handcut chips 23.5

Pulled Pork Sandwich with sauerkraut, chipotle aioli & onion rings 24.5

Sweet Potato Gnocchi with chorizo & mushroom butter sauce & Parmesan *(gf)* 29.5

Linley Valley Southern Style Sticky Pork Ribs with traditional coleslaw & tempura onion rings *(gf avail)* 36

Herb & Parmesan Crusted Veal 200g, with rainbow coleslaw & fries 27.5

Steamed Chilli Mussels with tomato, napoletana sauce, chilli & crusty bread *(gf avail)* 24.5

Pumpkin & Ricotta Rotolo with sage butter & spinach *(v)* 29.5

Saffron Pasta with prawns, mussels, & squid, served with cherry tomatoes & Parmesan 32

Pan Fried Barramundi with pumpkin puree, baby summer vegetables & salsa verde *(gf)* 34

Baked Artichoke Hearts with goats cheese, roasted pumpkin & almond gremolata *(v & gf)* 28.5

Chermoula Marinated Chicken Salad with cous cous, pomegranate & saffron yogurt dressing *(gf)* 29.5

Caesar Salad traditional recipe, served with egg & anchovies *(gf avail)* 19.5

Caesar Salad traditional recipe, served with smoked salmon *(gf avail)* 24

Something on the Side

Shoestring Fries *(v, gf)* 9

Tempura Onion Rings with Chipotle Aioli *(v)* 8

Truffled Fries with Parmesan Cheese *(v, gf)* 11.5

Spiced Carrots with Honey & Feta *(v, gf)* 10.5

White Salt Greek Salad *(v, gf)* 13.5

Garden Salad *(v, gf)* 9.5

(v) suitable for vegetarians / *(gf)* gluten free / 2% credit card surcharge / 15% Public Holiday surcharge
Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood as 100% exclusion can not be guaranteed.

