

Salterns

KITCHEN

START *(ngf)*

ciabatta + oil + dukkah + local olives 5pp

Fish of the day 38

ale battered flathead + crushed potatoes + capers + lemon + tartare

SIGNATURE STEAKS

300g porterhouse 39

add a glass of *Pepperjack Graded Langhorne Creek Shiraz* 49

300g scotch fillet 41

add a glass of *Pepperjack Graded McLaren Vale Shiraz* 51

SIDES

smoked beetroot salad + grapes + lentils + walnuts 9

pear & rocket salad + parmesan + sunflower + pomegranate 9

jacket potato + sour cream + chive + lachsschinken 13

chips + mayo *(gf available)* 10

Dessert

Bake chocolate tart + caramel + vanilla cream 8

Sticky date pudding + butterscotch + ice cream 12