



DELECTABLE BITES



TO START

Fresh Pacific Oysters \$6 ea
Natural | Mignonette | Kilpatrick

Mount Zero Mixed Olives with crisp bread (*GF bread \$3*) (*V*) \$10

Pomme Frites with truffle aioli (*GF, V*) \$12

Mozzarella Sticks with Arrabbiata sauce & shaved parmesan (5) (*V*) \$12

Fromage and Charcuterie Platter (*Contains nuts*) small \$30
A quality assortment of French and Australian cheeses, Salt Kitchen's large \$55
dry cured Sher Wagyu Bresaola, Capocollo and Noix de Jambon,
served with accompaniments and house baked crisp bread (*GF bread \$3*)

TO SHARE

Salt Kitchen's Pork Terrine with baguette, mustard and pickles (*GF bread \$3*) \$19

Blinis with Crème Fraîche & Caviar (6) \$20

Baked Triple Cream Brie with honey, pistachios, grapes & fresh baguette (*V*) \$20

Pumpkin, Goats Cheese & Caramelised Onion Tarts (3), vinaigrette salad (*V*) \$20

Dumplings (6) **Prawn & Ginger** | **Pork Belly** with chilli dipping sauce \$22
(*contains nuts & sesame*)

Prawn & Scallop Mornay Pie with vinaigrette salad \$25



CAVIAR

Kaviari Caviar Transmontanus

Served with blinis and pairing condiments

20gm **\$95** | 30gm **\$135**

Yarra Valley Caviar Bumps

With a shot of Grey Goose Vodka

With a glass of Ayala champagne

\$15

\$25

\$35

SOMETHING SWEET

Churros (2) with Chocolate Dipping Sauce

\$10

Chocolate Brownie (GF) with double cream

\$12

BYO cake - \$10 cake plating service fee per table

ENJOY DARLINGS!

PLEASE NOTE A 10% SURCHARGE APPLIES ON SUNDAYS AND A 15% SURCHARGE ON PUBLIC HOLIDAYS
SURCHARGE FROM 0.2% TO 1.8% ON ALL CREDIT AND DEBIT CARDS MAY APPLY