

Starters / Sharing

Garlic Bread (v) (vg) 9.5
Add cheese +1
Add bacon +2

Salt Bar Bruschetta (v) 14.5
toasted sourdough, spiced confit tomatoes, basil, pecorino, balsamic glaze

Turkish Bread & Dips (gfo) (df) 15
marinated olives

Oysters 4.5 each // ½ Dozen 25 // 1 Dozen 49

Naked | fresh lemon (gf) (df)

Kilpatrick | bacon, Worcestershire sauce, BBQ (gf) (df)

Salt Bar | pernod butter, panko crumbs

Tuna Sashimi (gf) (df) 19
pickled daikon, wasabi, wakame

Chilled King Prawns 250g (gf) (dfo) 29
lemon, in house lemon myrtle tartare

Herb & Parmesan Dusted Calamari (gf) (df) 18.5
celeriac remoulade, fresh lemon

Char Sui Pork Belly (df) 17
fried shallots, chilli, coriander

Coconut Crumbed Prawns (4) 21
lime curry aioli, warm lemon

Mini Falafels (3) (gf) 15
smoked eggplant yoghurt, cornichons

Half Shell Scallops (3) (gf) 16
prawn & chorizo butter

Sides

Chips (gf) (df) Small 5 // Reg 9
aioli

Truffle Parmesan Chips (gf) 10

Radicchio (gf) (v) (vgo) 9
pear, parmesan, pickled onion salad

Potato Dauphinoise (gf) 11
speck, slow cooked onions

Rustic Roasted Winter Vegetables (v) (gf) (vg) 10
caramelised garlic

Garden Salad (gf) (v) (vg) 9
salad leaves, carrot, beetroot, onion, cucumber

Sweet Potato Wedges (gf) (v) (vgo) 12
sour cream, sweet chilli

Salt Bar Flatbreads

Traditional 15
house made Napoli, smoked mozzarella, fresh tomato, basil

Parma 15
house made Napoli, prosciutto, chilli, rocket, parmesan

Meat 15
assorted cured meats, streaky bacon, smoked mozzarella

Vege (v) (vgo) 15
baba ghanoush, roasted vegetables, dukkha, feta

Mains

Beef Ragu (dfo) 28
fettucine, aged parmesan

Beer Battered Barramundi & Chips (df) 24
fresh salad, lemon, tartare

Grilled Salmon (gf) (dfo) 34
wasabi & black sesame mash, steamed Asian greens in Japanese dressing, marinated seaweed salad

Crumbed Chicken Schnitzel (df) 24
chips, house salad, choice of sauce
Make it a Parmi +4

Moroccan BBQ Lamb (gf) (df) 35
warm pickled beetroot & chickpea salad, hummus, broccolini, jus

Cold Seafood Platter (gf) (df) 38
sand crab (1), king prawns (3), oysters (2), marinated green lip mussels (2), smoked salmon (2), crisp salad, lemon & sauce

Hot Seafood Platter 38
battered barramundi, herb & parmesan dusted calamari, half shell scallops, coconut crumbed prawns, salad & fries

Grill

300g Pork Cutlet (gf) (dfo) 32
dauphinoise potato, charred radicchio, jus

All steaks served with chips or parmesan chat potatoes, house salad and your choice of sauce.

250g Rump, Beef City Black, 120 days grain fed, QLD (gf) 29

200g Eye Fillet, Royal 70 day grain fed, QLD (gf) 34

300g Wagyu Rump, Jacks Creek, 150 day grain fed, NSW (gf) 36

Sauces

House Gravy, Peppercorn, Mushroom, Bearnaise, Red Wine Jus, Extra Sauce +2

Steak & Salad Toppers

Herb & Parmesan Dusted Calamari (gf) 8.5

Chilled Prawns (3) (gf) 8.5

Battered Onion Rings (3) 4.5

Halloumi (gf) 7.5

Cajun Chicken Tenders (gf) 8.5

Salads

Salt Bar (v) (gf) (vg) 19
baby gem, cucumber, green olives, red pepper, celery, parsley, chilli, lemon

Caesar (vo) 21
baby cos, anchovies, streaky bacon, parmesan, croutons, soft egg, pickled onion, caper dressing

Falafel (v) (gf) (vg) (df) 20
spiced beetroot, kale, raisins, spinach, dates, almonds, sprouts, minted pea green goddess dressing

Beach Health Bowl (v) (gf) (vg) (df) 21
brown rice, carrot, cucumber, avocado, chilli, pickled ginger, wasabi

Burgers

All served with chips | Gluten friendly buns on request +2

Wagyu Beef Burger (gfo) 23
Rangers Valley patty, bacon, cheese, tomato, lettuce, onion, pickle, burger sauce, seeded milk bun

Vege Burger (v) (vg) (gfo) 23
plant-based patty, grilled zucchini, kale, beetroot, tomato, black bean hummus, seeded charcoal bun

Cajun Chicken Burger (dfo) (gfo) 23
chicken tenders, cheese, lettuce, tomato, jalapeno, sour cream, seeded milk bun

Steak Sanga (dfo) (gfo) 25
premium rump steak, lettuce, tomato, cheese, bacon, beetroot, BBQ sauce, onion jam, toasted Turkish panini

Kids \$10

All served with chips and vegetable sticks
Add kids poptop and activity pack +3.9

Crumbed Chicken Tenders

Battered Fish

Cheeseburger

Pasta Napolitana (df) (v)

Vege Plate (v) (df) (vg)



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Desserts

Warm Chocolate Brownie 10
vanilla ice cream

Apple Crumble 10
caramel ice cream

Salt Bar Ice Cream Sundae 10
hot fudge chocolate sauce, roasted macadamia nut praline, crushed honeycomb, pink sea salt

Cheese Plate 20
hard & soft cheese, dried fruit, water crackers

Ice Cream Station (v) (vgo)
Assorted selection of ice cream available by the scoop - ask staff for details

(v) Vegetarian (vo) Vegetarian option (gf) Gluten friendly (gfo) Gluten friendly option

(vg) Vegan (vgo) Vegan option (df) Dairy friendly (dfo) Dairy friendly option

Salt Bar is pleased to offer a variety of gluten friendly (i.e. low gluten) options but we are not a gluten-free venue and cannot ensure that there will be no traces of gluten. These options would not be suitable if you suffer a related allergy. Please advise staff of any allergies prior to ordering.