

Starters / Sharing

Garlic Bread (v) (vg) Add cheese +1 Add bacon +2	9.5
Salt Bar Bruschetta (v) toasted sourdough, spiced confit tomatoes, basil, pecorino, balsamic glaze	14.5
Turkish Bread & Dips (gfo) (df) marinated olives	15

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) pickled daikon, wasabi, wakame	19
Chilled King Prawns 250g (gf) (dfo) lemon, in house lemon myrtle tartare	29
Herb & Parmesan Dusted Calamari (gf) celeriac remoulade, fresh lemon	18.5
Char Sui Pork Belly (df) fried shallots, chilli, coriander	17
Coconut Crumbed Prawns (4) lime curry aioli, warm lemon	21
Mini Falafels (3) (gf) smoked eggplant yoghurt, cornichons	15
Half Shell Scallops (3) (gf) prawn & chorizo butter	16

Sides

Chips (gf) (df) aioli	Small 5 // Reg 9
Truffle Parmesan Chips (gf)	10
Radicchio (gf) (v) (vgo) pear, parmesan, pickled onion salad	9
Potato Dauphinoise (gf) speck, slow cooked onions	11
Rustic Roasted Winter Vegetables (v) (gf) (vg) caramelised garlic	10
Garden Salad (gf) (v) (vg) salad leaves, carrot, beetroot, onion, cucumber	9
Sweet Potato Wedges (gf) (v) (vgo) sour cream, sweet chilli	12

Salt Bar Flatbreads

Traditional house made Napoli, smoked mozzarella, fresh tomato, basil	15
Parma house made Napoli, prosciutto, chilli, rocket, parmesan	15
Meat assorted cured meats, streaky bacon, smoked mozzarella	15
Vege (v) (vgo) baba ghanoush, roasted vegetables, dukkha, feta	15

Mains

Beef Ragu (dfo) fettucine, aged parmesan	28
Beer Battered Barramundi & Chips (df) fresh salad, lemon, tartare	24
Grilled Salmon (gf) (dfo) wasabi & black sesame mash, steamed Asian greens in Japanese dressing, marinated seaweed salad	34
Crumbed Chicken Schnitzel (df) chips, house salad, choice of sauce Make it a Parm! +4	24
Moroccan BBQ Lamb (gf) (df) warm pickled beetroot & chickpea salad, hummus, broccolini, jus	35
Cold Seafood Platter (gf) (df) sand crab (1), king prawns (3), oysters (2), marinated green lip mussels (2), smoked salmon (2), crisp salad, lemon & sauce	38
Hot Seafood Platter battered barramundi, herb & parmesan dusted calamari, half shell scallops, coconut crumbed prawns, salad & fries	38

Grill

300g Pork Cutlet (gf) (dfo) dauphinoise potato, charred radicchio, jus	32
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) baby gem, cucumber, green olives, red pepper, celery, parsley, chilli, lemon	19
Caesar (vo) baby cos, anchovies, streaky bacon, parmesan, croutons, soft egg, pickled onion, caper dressing	21
Falafel (v) (gf) (vg) (df) spiced beetroot, kale, raisins, spinach, dates, almonds, sprouts, minted pea green goddess dressing	20
Beach Health Bowl (v) (gf) (vgo) (df) brown rice, carrot, cucumber, avocado, chilli, pickled ginger, wasabi	21

Burgers

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

Wagyu Beef Burger (gfo) Rangers Valley patty, bacon, cheese, tomato, lettuce, onion, pickle, burger sauce, seeded milk bun	23
Vege Burger (v) (vg) (gfo) plant-based patty, grilled zucchini, kale, beetroot, tomato, black bean hummus, seeded charcoal bun	23
Cajun Chicken Burger (dfo) (gfo) chicken tenders, cheese, lettuce, tomato, jalapeno, sour cream, seeded milk bun	23
Steak Sanga (dfo) (gfo) premium rump steak, lettuce, tomato, cheese, bacon, beetroot, BBQ sauce, onion jam, toasted Turkish panini	25

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 vanilla ice cream	10
Apple Crumble caramel ice cream	10
Salt Bar Ice Cream Sundae hot fudge chocolate sauce, roasted macadamia nut praline, crushed honeycomb, pink sea salt	10
Cheese Plate hard & soft cheese, dried fruit, water crackers	20
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.