

Saltbush RESTAURANT



DIETARY MENU 6

8th – 19th June

\$50



Roasted cauliflower, hazelnut and sesame dukka,
Israeli pearl couscous salad and spiced rouille sauce
GFO+V+VGO+DF

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Japanese pumpkin soup with parmesan bruschetta and
white truffle oil
GFO+V+VGO+DFO

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Baked kalamata olive and herb rosti, goat curd,
macadamia rocket pesto, eggplant puree and
portobello mushroom sauce
GFO+V+VGO+DFO

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Steamed date and walnut pudding with butterscotch
sauce and crème anglaise
GFO+V+VGO+DFO

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Petit four
GFO+V+VGO+DFO