

Saltbush RESTAURANT



MENU 3 06th – 29th October \$40



Entree

Soup of the day

or

Seared Japanese scallop, pancetta dust, fennel puree, shimeji and oyster mushroom, soy and ginger beurre noisette

or

Haloumi cheese, Za'atar, black eye beans balela salad, tahini lemon dressing, toasted cumin Turkish bread

Main Course

Grilled Lamb, eggplant, vine tomato, panko crumb gratinée, chimichurri, sweet potato puree with a lamb jus
\$2 surcharge for this dish

or

Barramundi fillet with chickpea mousseline, black mussels and saffron sauce

Dessert

Coffee, vanilla and cream profiteroles, warm chocolate sauce and macadamia crumble

or

Mini pavlova with vanilla crème and seasonal fruit