

# Weekend Social

Salt grill & Sky bar

## Raw

Oysters half dozen 29 / dozen 52

Mignonette or Cucumber basil & Hendrick's granita or Yuzu ponzu & Tobiko

Classic Wagyu beef tartare / 18

Free range yolk, toasted brioche

Sashimi of the day M.P

## Small plates

Burratina / 19

Smoked tomato jam, olive pangrattato, basil

Cold smoked Aoraki king salmon / 22

Fermented cucumber, crème fraiche, horseradish

House Wagyu bresaola / 20

Onion jam, pickled mushrooms, sour dough

Parmesan & truffle polenta / 18

Japanese free range egg, shimeji mushroom, chives

Roasted Spencer Gulf prawns / 24

Seaweed butter, lap cheong chilli jam, samphire

## Large plates

Miso glazed Bangalow pork chop / 39

Warm Kimchi & potato, apple & cabbage slaw

Slow & low Indian spiced Lamb shoulder / 38

Saffron fregola, raita, cucumber salad

Grilled local chicken "inasal style" / 36

Truffle fried rice, onsen egg, tomato salsa

Sesame, seaweed crusted yellow fin tuna / 34

Soba salad, soft egg

Roasted butternut risotto / 32

Pumpkin seed & oil, house ricotta, dried olive ✓

## Larger dishes

Market fish of the day M.P

400g Grain fed Margaret River ribeye / 88

400g Westholme Wagyu rump cap MBS 5 / 108

Umami mushroom ragout, hand cut chips & house ketchup, Japanese free range egg, béarnaise

Sides / 9

Apple & cabbage slaw

Baby romaine lettuce, buttermilk, cured yolk, chives

Heirloom tomato, olive, labneh, basil, sumac

Avocado, evo, salt & pepper

2 free range eggs

Umami mushroom ragout

Hand cut chips & house ketchup, aioli

Grilled asparagus salsa verde

## Artisanal Cheese

3 Types 19 / 7 each additional

Served with honey comb, pear jam, lavish

**Aged cheddar** cow's milk, United Kingdom

**Brie au poivre** seine-et-marne, France  
cow's milk

**Comte du jura** cow's milk, Franche-Comte

**Fourme d'ambert** Auvergne cow's milk, France

**Reblochon** savoy region cow's milk, France

**Bouton de culotte** burgundy region France  
goat's milk

**Tomme de savoie**, cow's milk, France

## Something Sweet /14

House coconut sorbet

Seasonal berries & fruits

Pavlova

Vanilla mascarpone, balsamic strawberry & compote, compressed kiwi, sea onal berries

Banoffee tart

Miso caramel, chocolate & banana mousse, dehydrated banana, cinnamon short crust

\*minimum spend \$40 per person\*