

Salt grill & Sky bar



Happy Hour

5pm to 7:30pm

Not available on public holidays

Cocktails 14

Pisco Sour
Old Fashioned
Margarita OTR
Cosmopolitan
Negroni
Moscow Mule
Mai Tai

Beers 12

Corona
Peroni
Pilsner Urquell

Draught

Asahi Super Dry
Half 10 | Pint 16

Spirits 12

Tanqueray Gin
Tito's Vodka
Plantation Rum 3 Star
Cimmaron 100% Agave
Bulleit Bourbon
Johnnie Walker Black Label
St Remy VSOP Brandy

Wines 12

House Red
House White
Sparkling Wine

Please note a 10% service charge and 7% GST will be added to your final bill

Bar Menu

Small Plates

Oysters natural with mignonette	6 pcs 37 12 pcs 69
with Hendricks gin & cucumber granita	6 pcs 39 12 pcs 75
with yuzu, ponzu, Yarra Valley trout roe	6 pcs 39 12 pcs 75
Kale salad, pomegranate, pico de gallo, cracked wheat v	14
House cut fries, herb salt, house made ketchup	16
King brown mushroom, confit garlic, chives, tarragon v	16
Whipped truffle burrata, pickled pumpkin, persimmon, smoked tomato, toasted seeds, aged balsamic, basil oil v	28
Heirloom tomato & fig salad, smoked curd, nocella olive, aged sherry	25
Wagyu beef tartare, kimchi, confit yolk, toasted brioche, nori	29
King Island grass fed sirloin (180gms), house cut fries, baby cos salad, 3 peppercorn sauce	39

Cheese selection of the day

Served with truffle honeycomb, grapes, quince, pear, lavosh

1 type 16 | 2 types 26 | 3 types 34

Something Sweet

Sorbet of the day	15
Petit fours	12
Full dessert menu from the restaurant available on request	