

Weekend Social

Entrees

Classic Wagyu beef tartare

Free range yolk, toasted brioche

Sashimi of the day M.P

Whipped Truffle Burrata

Smoked tomato jam, olive pangrattato, basil

Cold smoked Aoraki king salmon

Fermented cucumber, crème fraiche, horseradish

House Wagyu bresaola

Onion jam, pickled mushrooms, sour dough

Parmesan & truffle polenta

Japanese free range egg, shimeji mushroom, chives

Roasted Spencer Gulf prawns +6

Seaweed butter, lap cheong chilli jam, samphire

Salt grill & Sky bar
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Mains

Miso glazed Bangalow pork belly

Warm Kimchi & potato, apple & cabbage slaw

Slow & low Indian spiced Lamb shoulder

Saffron fregola, raita, cucumber salad

Grilled local chicken "inasal style"

Truffle fried rice, onsen egg, tomato salsa

Sesame, seaweed crusted yellow fin tuna

Soba salad, soft egg

Fregola Pasta

Saffron, vine tomato, young zucchini, Meredith Valley goats cheese, dried olive ✓

Market fish of the day

Margaret River ribeye

House cut fries, baby romaine salad, chimmi churri, aioli

Westholme Wagyu rump cap +15

Mushroom ragu, Japanese free range egg, truffle potato puree

Sides 8

Grilled broccolini, salsa verde

Baby romaine lettuce, buttermilk, cured yolk, chive

Kale salad, pomegranate, pico de gallo,

Avocado, evo, salt & pepper

2 free range eggs

Umami mushroom ragout

Hand cut chips & house ketchup

Dessert & Cheese

House coconut sorbet

Seasonal berries & fruits

Pavlova

Peach, macadamia & coconut

Banoffee tart

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

Choose 3 Types of cheese +6

Served with honey comb, pear jam, lavosh

Aged cheddar cow's milk, United Kingdom

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

Comte du jura cow's milk, France-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

Tea or Coffee

Brunch Set Menu
\$58++ per person