

Lunch Set Menu

49 per person

11.30 to 13.45 (Last Order)

Starters

Geraldton kingfish – Yarra Valley salmon pearls, avocado cream, herb oil or
Salt baked beetroot tartare & carpaccio, quinoa, almond cream, beetroot gel, raspberry v or
Chef's starter of the day or
Beef tartare, cured free range yolk, charcoal aioli, tapioca crisps or
Bangalow pork belly, fermented cabbage, pickled muntries, smoked apple +5

Mains

Wagyu cut of the day (180g) +19 or
French slow cooked chicken breast, truffle farce, herb spätzle, smoked bacon petite pois jus or
Torello rose veal ribeye (180g) chimichurri, charred broccolini, almonds or
Market fish of the day or
Spiced butternut pumpkin ravioli, smoked buffalo mozzarella, pine nuts, burnt butter, verde v

Sides 9 each

Butterhead lettuce, Caesar dressing, croutons
Heirloom cherry tomato, olive, labneh, basil, sumac v
Grilled asparagus, agresto, goats cheese v
Roasted cauliflower, pomegranate, macadamia, curry dressing v
Potato puree, confit garlic, parsley v
Truffle parmesan fries v

v denotes vegetarian dish

Desserts

Sorbet of the day or
Dessert of the day or
Chef's selection cheese (2 types)
(Served with Tasmanian honeycomb, grapes, quince, lavosh)

Coffee or tea

Lunch Set Menu is not available for group above 10 person

Salt grill & Sky bar



General Manager – Ken Kuwako
Executive Chef – Jake Kowalewski

All our meats are free range farmed

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