



Happy New Year

Salt grill & Sky bar

Reservation required! Please call us @ 6592 5118 | info@saltgrill.com | www.saltgrill.com

4 COURSES \$138++ (First seating)

- 1st
Geraldton king fish sashimi, nori- sakura ebi, compressed apple, lime
- 2nd
Roasted Quail, Foie gras farce, soubise, pearl onion, white fungus, pickled shemiji , umami broth
- 3rd
Westholme Wagyu two ways
- Sirloin & glazed cheek, salt baked carrot, black truffle, tarragon
- 4th
Chocolate, fig, almond, rum

6 COURSES \$198++ (Second seating)

- 1st
Sydney rock oysters, champagne granita, oscietra caviar
- 2nd
Geraldton king fish sashimi, nori, sakura ebi, compressed apple, lime
- 3rd
Roasted Quail, Foie gras farce, soubise, pearl onion, white fungus, pickled shemiji, umami broth
- 4th
Westholme Wagyu two ways
- Sirloin & glazed cheek, salt baked carrot, black truffle, tarragon
- 5th
Cucumber, basil & Hendricks gin granita, compressed strawberries
- 6th
Chocolate, fig, almond, rum