



# Sea Salt Restaurant



Open 7 days  
 Lunch 12.00pm - 2.00pm  
 Dinner 5.30pm - late  
 Restaurant 02 4455 2327

Pizzas	m	nm
<b>Smokey Barbeque Chicken Pizza</b> with capsicum, onion, bacon, smokey barbeque base and mozzarella cheese	18.50	20.00
<b>Pulled Pork Pizza</b> with caramelised onion, capsicum, coriander, chipotle mayo, tomato base and mozzarella cheese	18.50	20.00
<b>Prawn and Scallop Pizza</b> with lemon, chilli, rocket, tomato, aioli, tomato base and mozzarella cheese	18.50	20.00
<b>Vegetarian Pizza</b> <span style="color: green;">v</span> with capsicum, mushroom, onion, fresh basil, green olives, diced tomato and feta cheese on tomato base with mozzarella cheese	17.50	19.00
<b>Gluten free pizza bases available</b>	extra 3.50	extra 3.50

**We would like to advise that pizzas may take longer to cook than other menu items when ordering meals together**

<b>Desserts</b>	10.50	11.00
<b>Flourless Cappuccino Torte</b> <span style="color: green;">Gf</span> warmed and served with ice cream and chocolate sauce		
<b>Baked Passionfruit and Ricotta Flan</b> served with cream and lemon syrup glaze		
<b>Chocolate Hazelnut Roulade</b> served with cream and chocolate sauce		
<b>Summer Pavlova</b> <span style="color: green;">Gf</span> with vanilla cream, mango, pineapple, lychees, mint and shaved white chocolate		

**All desserts are house made**



**Breads to Begin**

**Bread Roll** m 1.00 nm 1.50

**Garlic Bread** 5.50 7.00  
four slices per serve

**Sundried Tomato and Parmesan Bread** 5.50 7.00  
four slices per serve

**Gluten Free Garlic Bread** GF 6.50 8.00

**Classic Bruschetta** GFA V 10.00 11.50  
roma tomato, basil and red onion salsa  
on toasted Vienna bread

**Brie and Mushroom Bruschetta** GFA V 11.00 12.50  
garlic buttered button mushrooms with rocket and  
brie cheese on toasted Vienna bread

**Oysters Fresh from the Clyde River**

**Oysters Natural** GF ½ Doz. 16.00 ½ Doz. 17.00  
with lemon and herb vinaigrette Doz. 24.00 Doz. 25.50

**Oysters Kilpatrick** ½ Doz. 17.00 ½ Doz. 18.00  
crispy cooked bacon with barbecue sauce Doz. 26.00 Doz. 28.00

**Oysters Florentine** ½ Doz. 17.50 ½ Doz. 18.00  
spinach mornay, garlic and parmesan Doz. 26.50 Doz. 28.50

**Entrees**

**Sea Salt Signature Salt n Pepper Squid** 13.50 14.50  
with rocket salad and roasted aioli

**Chicken and Thai Basil Spring Rolls** 13.50 14.50  
house made with lime, chilli dipping sauce

**King Prawn and Chorizo Skewers** GF 14.50 16.00  
grilled with capsicum oil dressing

**Mexican Style Fish Cakes** 14.00 15.50  
with lime, chilli yoghurt dressing

**Soup of the Day** 6.00 7.00  
with bread roll

**Saffron King Prawns** GF 14.50 16.00  
on angel hair pasta

**Brie Cheese and Mushroom Risotto** GF V 14.00 15.50  
with parmesan cheese

**Sides**

**Wedges** V 10.00 12.00  
served with sweet chilli and sour cream

**Bowl of Seasonal Vegetables** GFA V 5.00 6.50

**Sauce Boat** GFA 2.00 2.50  
pepper, diane, mushroom, gravy or garlic cream

**Side Salad** GF V 3.00 4.00

**Bowl of Chips** GFA V Medium 4.00 Medium 6.00  
Large 6.50 Large 8.50

**Seafood**

**Battered Hoki Fillets** GFA 24.50 26.50  
served with chips, tartare and salad

**Grilled Swordfish Steak** GFA 28.00 30.00  
with tomato, prawn and green olive salsa,  
served with seasonal vegetables  
or chips and salad

**Grilled Barramundi Fillet** GFA 27.00 29.00  
with macadamia herb crumb and tahini sauce,  
served with seasonal vegetables  
or chips and salad

**King Prawn, Snapper and Asparagus Fettuccine** GFA 25.50 27.50  
in creamy lemon, herb sauce with parmesan cheese

**Sea Salt Signature Salt n Pepper Squid** 24.00 26.50  
on Asian salad with roasted aioli, chilli jam and chips

**Seafood Plate** 27.50 29.50  
prawn twisters, crab stick, fish pieces,  
crumbed calamari, salt n pepper squid,  
barbecued king prawn skewers, chips,  
tartare and lemon

**Seafood Medley** GFA 27.50 29.50  
king prawns, fish, mussels, squid, scallops cooked  
in saffron sauce, with jasmine rice





**Sea Salt Chicken Breast Schnitzels**

	m	nm
<b>Chicken Breast Schnitzel</b>	Half 15.00 Full 20.00	Half 17.00 Full 24.00
with your choice of sauce; pepper, diane, mushroom, gravy or garlic cream, served with seasonal vegetables or chips and salad		

<b>Sea Salt Signature Schnitzel</b>	Half 17.50 Full 24.00	Half 19.00 Full 26.50
with avocado, bacon, prawns and cheese served with seasonal vegetables or chips and salad		

<b>Chicken Parmigiana</b>	Half 16.50 Full 22.00	Half 18.00 Full 24.50
with napolitane sauce, ham and cheese served with seasonal vegetables or chips and salad		

**Salads, Vego & Pasta**

<b>Pesto Chicken Linguine</b> <span style="color: red;">GFA</span>	19.50	22.50
with bacon, pinenuts, tomato, parsley oil, white wine and parmesan cheese		

<b>Mexican Nachos</b> <span style="color: green;">GF</span>	17.00	19.00
spicy beef or bean mix topped with cheese, sour cream and guacamole		

<b>Baby Spinach, Pancetta, Pumpkin, Feta and Beetroot Salad</b> <span style="color: red;">GFA</span>	19.50	22.00
with honey, mustard tarragon dressing		
add chicken <span style="float: right;">6.00</span>		

<b>Honey Soy and Lemon Chicken Salad</b> <span style="color: green;">GF</span>	22.00	25.00
marinated chicken tenderloins with crunchy noodles, Asian salad and Thai dressing		

<b>Fettuccine Boscaiola</b> <span style="color: red;">GFA</span>	17.50	19.50
with bacon and mushrooms in white wine garlic cream sauce with parmesan cheese		

<b>Grilled Chicken Caesar Salad</b> <span style="color: red;">GFA</span>	22.00	25.00
with cos lettuce, bacon, egg, parmesan cheese, caesar dressing and garlic parmesan toasts		

<b>Salt n Pepper Squid Caesar Salad</b> <span style="color: red;">GFA</span>	24.00	27.00
with cos lettuce, bacon, egg, parmesan cheese, caesar dressing and garlic parmesan toasts		

<b>Roasted Stuffed Capsicum</b> <span style="color: green;">GF</span> <span style="color: green;">V</span>	18.00	21.00
filled with flavoured rice, vegetables and pesto, served with seasonal vegetables or chips and salad		



**Mains**

	m	nm
<b>Chargrilled Scotch Fillet Steak</b> <span style="color: red;">GFA</span>	30.50	33.50
with pancetta wrapped asparagus and garlic chive butter, served with seasonal vegetables or chips and salad		

<b>Crispy Braised Pork Belly</b> <span style="color: red;">GFA</span>	29.50	32.50
with thyme salt and blackberry vinaigrette, served with seasonal vegetables or chips and salad		

<b>Stuffed Lamb Rack</b> <span style="color: red;">GFA</span>	31.00	34.00
filled with feta, rosemary, green peas and jus, served with seasonal vegetables or chips and salad		

<b>Chicken Breast Roulade</b> <span style="color: red;">GFA</span>	28.50	31.50
filled with prawns, pancetta, cheese and spinach in a champagne sauce, served with seasonal vegetables or chips and salad		

<b>Classic Surf and Turf</b> <span style="color: red;">GFA</span>	29.50	31.50
chargrilled sirloin steak with king prawns and garlic cream parsley sauce, served with vegetables or chips and salad		

<b>Grilled Pork Medallions</b> <span style="color: red;">GFA</span>	29.50	32.50
with peach, thyme and feta salsa with jus, served with seasonal vegetables or chips and salad		

<b>Coriander and Lime Glazed</b>	27.00	29.00
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<b>Chicken Maryland</b> <span style="color: green;">GF</span>	with jasmine rice, served with seasonal green vegetables or salad	
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<b>Chargrilled Rump Steak</b> <span style="color: red;">GFA</span>	Half 16.00 Full 22.50	Half 17.00 Full 25.50
cooked to your liking with your choice of sauce; pepper, diane, mushroom, gravy or garlic cream, served with seasonal vegetables or chips and salad		

<b>Traditional Roast Dinner</b> <span style="color: red;">GFA</span>	Please see Specials Board for Roast of the Day	
served with vegetables, gravy and accompanying condiments		

**We would like to advise that any cooking requests over medium for steaks could take at least 20 minutes**