

Saltneppa menu

Bread

Roasted garlic focaccia
\$6.60

Olive tapenade focaccia
\$6.60

Cheese and chive focaccia
\$6.60

Trio of bread
\$9.90

Traditional bruschetta
Tomato, Spanish onion, kalamata olive, garlic, basil topped with shaved parmesan cheese
\$12.00

Brushetta rustica
Semi dried tomato, caper and garlic fresh basil topped with shaved parmesan
\$12.00

Roast pumpkin bruschetta
caramelised roast pumpkin, roasted pine nuts, fresh basil topped with shaved parmesan
\$12.00

Starters

Chicken Liver & Green Peppercorn Pate
Home made and served with Melba toast (serves two)
\$16.00

Trio of dips
Selection of home made dips served with a selection of mixed dipping breads (serves two)
\$16.00

Queen fish Nummas Salad (GF)
Coconut cured Queenfish Saltneppa's way (local)
\$12.00

Soup of the Day
Served with home made bread of the day
\$8.50

Oysters

Natural

\$14.00 half \$24.00 doz

Kilpatrick

\$18.00 half \$28.00 doz

Crab Mornay

\$20.00 half \$30.00 doz

Entrée

Saltnpeppa calamari

Sichuan pepper and sea flake encrusted calamari served with a sweet soy dipping sauce and lime wedge

\$14.00 ent \$22.00 main

Moroccan lamb

Marinated lamb cooked medium rare served on a red lentil mash, harissa sauce and a mint yogurt

\$15.00ent \$19.00main

Scallop and crab mornay

Half shell scallop topped with a crab mornay lightly grilled (local)

\$16.00

Egg plant gateau (GF) (V)

Fried egg plant layered with a rich Napolitano sauce olive tapenade, bocconcini cheese served with a rich tomato relish

\$14.50

Salad

Moroccan lamb and avocado salad

Marinated lamb cooked medium rare tossed through a avocado salad and a raita sauce

\$19.90

Caeser salad

Cos lettuce, crispy bacon, roasted garlic crouton, poached egg, homemade dressing and served with shaved parmesan

\$16.00

Chicken\$5.00

Prawn\$8.00

Vegetable salad (GF) (V)

Combination of mixed roasted vegetables, fresh rocket, chick peas and a roasted garlic and lime aioli
\$16.00

Greek salad (GF) (V)

Fresh tomato, Spanish onion, cucumber, fetta cheese and kalamata olives served with balsamic vinaigrette
\$14.00

Garden salad (GF) (V)

a mix of seasonal salad vegetables mixed lettuce and house dressing
\$12.00

Pasta

Chicken mushroom and avocado

In a creamy garlic sauce with penne pasta and shaved parmesan
\$14.50ent \$19.50main

Prawn asparagus and spinach fettuccini

In a creamy tomato sauce and shaved parmesan (imported)
\$16.00ent \$21.00main

Carbonara

Bacon, garlic, cracked pepper, spaghetti in a creamy egg sauce and served with fresh parmesan
\$12.00ent \$17.00main

Ratatouille spaghetti (V)

Mixed roasted vegetable in a Napolitano sauce served with shaved parmesan
\$11.50ent \$16.50main

Risotto

Chicken asparagus and baby spinach risotto (GF)

\$14.50ent \$19.50main

Roasted pumpkin garlic pine nuts (GF) (V)

Seasoned with Saltnpeppa seasonings served with fresh basil
\$12.50ent \$17.50main

Prawn, crispy prosciutto and rocket risotto (GF)

In a creamy tomato sauce (imported)
\$16.00ent \$21.00 main

Main

Thai prawns

Marinated prawns, vermicelli pancake served with a mixed herb salad and a chili, ginger and lemon grass dressing (imported)

\$28.00

Scotch on the rocks (GF)

Grain fed scotch fillet served on a bed of sweet potato mash, with 3 kilpatrick oysters and jus

\$38.00

Tasmanian Angus eye fillet (GF)

Wrapped with prosciutto served on mash potato with field mushroom jus

\$41.00

Kangaroo fillet (GF)

Australian kangaroo fillet cooked to medium rare served on an eggplant gateau and a port red currant jus

\$32.00

Saltneppa lamb shank (GF)

Slowly cooked lamb shank in chef's secret herbs and spices served on mash potato

\$28.00

Crispy skinned chicken Kiev (GF)

Stuffed with avocado and camembert cheese served on wilted spinach, potato fritter and a home made hollandaise sauce

\$29.90

Atlantic salmon (GF)

Salmon cooked to your liking served on a mixed vegetable frittata and a hollandaise sauce (local)

\$32.00

Barramundi fillet (GF)

Wrapped in banana leaf sweet potato mash served with a mango and paw paw chutney (local)

\$28.00

Chicken breast crumbed

Topped with Napolitano sauce cheese and crispy prosciutto.

Served with homemade chips

\$25.00

Asian Spiced duck

Slow roasted ½ peking duck with chefs spices served on stir-fry vegetables served with a hoisin, plum and almond sauce

\$38.00

Scotch fillet (GF)

Grain fed scotch served with homemade chips & salad

\$32.00

Side orders

Seasonal vegetables

Home made chips

Garden salad

All \$6.50

Kids menu

chicken nuggets

spaghetti Napolitano

fish bites

All \$8.50

Desserts

Affogato \$6.50

Gelati (Bacci) \$5.50

OR

Choose from our home made selection

Childs sundae \$2.50