



Welcome to redsalt

Our menu is designed around a philosophy of the best and freshest produce presented to highlight its rich natural flavours. Our grill selection features a range of premium cuts including grainge and wagyu beef. In addition to our premium grill selection we trust you will enjoy our Chef's seasonal creations including seafood, pasta and vegetarian dishes.

The distinctive colour of our red salt is derived from the Murray Darling Basin's naturally occurring minerals. The rich salt is produced when existing underground saline water is pumped into salt affected areas, where the right balance of humidity and evaporation allow crystallisation to occur.

Grainge beef

400 day grain fed in a specialist Elders program at Killara feedlot. Aged for the minimum required days to maximise its flavour and tenderness and produced under the Meat Standards Australia tenderness guarantee guidelines. Grainge beef is renowned as a symbol of quality, flavour and tenderness in Australian beef.

Wagyu beef

A Japanese breed of cattle with a unique quality and marbling. Rated from 1 through to 9 for its density in marbling we have elected to use only 6+ marbling for our steaks. This steak offers a rich and tender flavour, with a buttery and soft texture. A truly unique culinary experience!

We trust you will enjoy your meal with us!



lunch

entrées

crusty garlic ciabatta loaf V	8.00
sour dough bread served with wasabi oil, hazelnut dukkah and pomegranate reduction V	9.50
lobster bisque with crustacean oil and saffron crème fraîche	22.00
sesame wakami crusted seared tuna with wasabi and melon caviar, glass noodle salad	23.00
grilled vegetable and Binnorie feta terrine, truffled crème fraîche, micro herb panaché V	21.50
arabica crusted venison carpaccio, smoked duck breast with green apple compote, pistachio encrusted chicken liver paté on toasted brioche	25.50



mains

angus beef burger with fried egg, cheddar cheese, tomato, cos lettuce, beetroot, onion jam and chunky chips	23.50
tempura flathead fillets served with chunky chips, lemon and tartar sauce	26.00
grilled corn-fed chicken supreme with pickled ginger risotto, wilted greens and a teriyaki reduction	32.50
pan-fried blue eye cod fillet on a bed of creamy mashed potato, preserved lemon, caperberry butter sauce, pickled fennel and baby spinach	38.50
ravioli of sweet potato, goats cheese and thyme with ginger caramel and red pepper chutney topped with fried leek V	29.00
fresh pappardelle pasta with marinated Fremantle octopus, Cloudy Bay clams, blue mussels and seasonal fish tossed in extra virgin olive and blistered cherry truss tomato	38.00



from the grill

grainge beef tenderloin	200gm	42.00
wagyu beef scotch fillet <i>marble score 6+</i>	250gm	55.00
grainge beef rib eye on the bone	350gm	42.00
crisp skin salmon fillet	200gm	38.00
whole baby barramundi, lemon oil and soy glazed Asian greens	market size	39.50

all grills are served with creamy garlic mashed potato, steamed broccolini and your choice of the following sauces:

creamy mushroom sauce	Hunter merlot jus	white anchovy butter
pink peppercorn jus	blue cheese fondue	

sides 8.00

- steamed broccolini **V**
- red chard, truss tomato and Persian feta salad **V**
- spring vegetables tossed in butter and sea salt **V**
- steak house fries, garlic aioli **V**
- new potato with fresh garden herbs and butter **V**

V denotes vegetarian option
please inform your attendant of any special dietary / allergen requirements

all prices inclusive of GST
a 1.5% surcharge applies to all credit cards



sweet treats

summer pudding with morello and wild Italian cherries, boysenberry foam and clotted cream	16.00
vanilla bean panna cotta with mojito jelly with pineapple crisp and candied lime zest	16.00
kahlua mocha mousse cup with vanilla cream	16.00
blood orange brulée tart with pistachio praline and kaffir lime leaf sorbet	16.00
trio of homemade gelato with almond biscotti	16.00

Hunter Valley cheese plate

chef's selection of local cheeses with assorted crackers, dried fruits and quince paste	22.00
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