



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!



chef's degustation menu

food only \$95 per person
wine matched \$120 per person

"The essence of a great meal is the interaction between the food and the wine complemented by great company. We trust you will enjoy your experience with us".

seafood tasting of fresh rock oyster with ginger and daikon pickle;
beetroot and vodka cured salmon, toasted sunflower seeds with roasted horseradish and
sheep's yoghurt dressing; grilled scallop with balsamic reduction

Bimbadgen, Sparkling Semillon, Hunter Valley, NSW

honey roasted sweet potato and corn soup, labna and rustic bread crumble

Margan Family, Chardonnay, 2009, Hunter Valley, NSW

potato gnocchi with a tomato and fresh cut basil sauce, parmesan shards **V**

Matua Valley, Pinot Noir, 2008, Marlborough, NZ

palate cleanser – blood orange sorbet

beef cheek with celeriac purée, bitter chocolate jus and winter vegetables

David Hook, Shiraz Viognier, 2008, Hunter Valley, NSW

Hunter Valley washed rind with candied walnuts and truffle honey

rhubarb citrus curd tart with vanilla poached pear, Italian meringue and pistachio brittle

Margan Family, Botrytis Semillon, 2009, Hunter Valley, NSW

please note – Priority Privilege is not offered on our Degustation Menu

V denotes vegetarian option ♥ denotes healthy options
please inform us of any special dietary or allergen requirements

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



breads

oven baked focaccia topped with confit garlic, Adina olive oil and parmesan V	9.50
grilled ciabatta with balsamic maple reduction, extra virgin olive oil, Egyptian dukkah V	9.00
mini cob loaf with garlic and rosemary butter V	8.00

soups

honey roasted sweet potato and corn soup, labna and rustic bread crumble V	12.50
slow braised lamb shank broth with lentils, root vegetables and rosemary orange gremolata ♥	14.50

V denotes vegetarian option **♥** denotes healthy options
please inform us of any special dietary or allergen requirements

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



entrées

Binnorie goat's cheese red onion tart tatin with herb panaché and balsamic reduction V	16.00
warm baby leaf salad, king brown mushroom, baby spring onion, fig and hazelnut compote V ♥	15.00
beetroot and vodka cured salmon, toasted sunflower seeds with roasted horseradish and sheep's yoghurt dressing ♥	23.00
Asian style duck confit with soft pancakes, cucumber, shallots and hoisin glaze ♥	22.50
grilled ginger marron with oyster mushroom and snow pea julienne and saffron broth	28.00
beef cheek with celeriac purée, bitter chocolate jus and winter vegetables	22.00
	½ doz doz
market fresh oysters served three ways :	21.00 35.00
natural with ginger and daikon pickle	
natural with nam jim reduction	
kilpatrick	

V denotes vegetarian option **♥** denotes healthy options
please inform us of any special dietary or allergen requirements

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



mains

roasted corn-fed chicken supreme on a zucchini and bacon cake, wilted spinach, red pepper harissa	32.50
pan fried salmon fillet on crushed new potatoes, wilted greens with saffron beurre blanc and crispy glass noodles	38.50
White Pyrenees lamb rump with garlic rosemary chat potatoes, French beans, merlot jus and fried leek	38.50
Golden Plains pork cutlet, white beans and rhubarb chutney, mild jus ♥	31.00
half roasted duck with crushed sweet potato, silver beet and a coffee marsala glaze	32.50
mountain pepper dusted camel fillet with root vegetable galette, snow peas and bush tomato chutney ♥	39.50
seafood platter for two	130.00
king prawns, blue swimmer crab, smoked salmon, oysters and mussels, lobster with garlic butter, salt and pepper calamari, tempura flounder fillet served with a selection of sauces, steak house fries and rocket, pear and parmesan salad	

pasta & risotto

Spanish style chorizo and prawn risotto, broad beans and char grilled lemon	29.00
winter vegetable risotto with semi dried tomato, baby spinach tossed with a tomato coulis V	25.00
red emperor, kaffir lime and ginger ravioli, topped with an Asian style broth ♥	29.00
potato gnocchi with a tomato and fresh cut basil sauce, parmesan shards V	25.00

V denotes vegetarian option ♥ denotes healthy options
please inform us of any special dietary or allergen requirements

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



from the grill

grainge beef tenderloin	200gm	42.00
wagyu beef scotch fillet <i>marble score 6+</i>	250gm	50.00
grainge beef rib eye on the bone	350gm	42.00
organic corn-fed chicken breast	250gm	38.00
salt water barramundi fillet ♥	200gm	38.00
swordfish fillet ♥	200gm	38.00

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

wild mushrooms	Hunter merlot jus	herb aioli
pink peppercorn jus	lemon butter	

sides 8.00

- steamed broccolini, sea salt and butter **V**
- rocket, pear and parmesan salad, aged balsamic, extra virgin olive oil **V**
- steak house fries, garlic aioli **V**
- mixed lettuce leaves with tomato, cucumber, Spanish onions and vinaigrette **V ♥**
- rosemary sea salt chat potatoes **V**
- creamy garlic mashed potato **V**
- chef's selection of seasonal vegetables **V ♥**

V denotes vegetarian option **♥** denotes healthy options
Please inform your attendant of any special dietary / allergen requirements

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