

Beef carpaccio.



SALTY DELIGHTS

White Salt was simply meant to be – owners Tim and Claire Leech found a rare beachfront property for lease and then found a chef who wanted to move to Perth to be close to his family who, funnily enough, live just around the corner from the restaurant. Since opening last November they've only had about six nights where they haven't turned people away. South African chef Darren Smith is classically trained so you'll see some old

faves such as coq au vin done in a refreshing way. Darren's enthusiasm for his food is infectious and shows in the top quality produce (including fresh herbs from Claire's garden) and generous serves. There's also a bar section where you can go for a quiet tiple and nibble. The three have aimed for "fine dining without the pomp", which translates into a relaxed atmosphere with very tasty and well thought-out nosh.

WHAT'S TO LIKE

Beef carpaccio Darren's buying expensive, MSA-grade beef for the restaurant and it shows in this oh-so-tender carpaccio. Paired with rocket, pesto and marinated mushrooms, this is a feature of the lunch menu that you can't go past.

Fruit salad For \$15 you get a big glass of yoghurt topped with own-made berry compote, in-season fruit and a big bowl of Darren's special muesli. If you saw the person at the next table order it, you'd want it too.

Beef fillet Again Darren's love of good quality produce is evident in this dish. A 300g fillet is cooked to perfection (a little pink and bloody please), and is melt-in-your-mouth stuff. Perched on a dauphinois potato stack, layered with mustard and oregano and finished with fresh asparagus and a merlot jus, this is simply good eating.

Seared scallops Ginger and teriyaki make up the sauce for these chubby devils – there's not much to say other than if you like scallops you won't be disappointed.

ONE THING I'D CHANGE Sponsored logos on the uniforms – it doesn't match White Salt's chilled vibe.
IN A WORD Fresh.

White Salt, 134 West Coast Drive, Sorrento, (08) 9246 9221.

Seared scallops.

