

# MENU

LUNCH from 11.45am & DINNER from 5pm

# white salt

BAR | CAFÉ | RESTAURANT

## Light Bites | Entrées | To Share

**Garlic Bread** (v, nf, gfo) 9

**Bread & Dips** sourdough, olive oil, balsamic, dukkah, dip (v, gfo, nfo) 13

**Seafood Taste Plate** prawns, pickled Fremantle octopus, oysters, smoked salmon, crab cakes, pickled onions, lemon aioli, grissini (nf, gfo) 36

**Mushroom Truffle Arancini (3)** goats curd (v, nf) 18

**Sticky Chicken Wings** sesame sweet soy sauce, roasted peanuts, spring onions (df, gf) 17

**Lightly Pan Fried Squid & Chorizo** in a chimichurri sauce, sourdough, lemon (df, nf, gfo) 19

**Roasted Brussel Sprouts** green goddess, pangrattato (v) 16 add white anchovies 5

**Crab Cakes** lime corn salsa, sriracha mayonnaise (df, nf) 18

**Serano Ham** grilled peaches, roquette, walnut salsa (gf, df) 20

**Fish Tacos (3)** slow cooked salmon, corn salsa, coriander, sriracha mayonnaise (df, nf) 18

**Prawn & Capsicum Bruschetta** crumbled feta, fresh lime, coriander (nf, gfo) 20

## Lunch Specials Till 3pm

**Smashed Avo on Toast** roasted cherry tomatoes, balsamic glaze (v, df, nf, gfo) 17 add fried egg 3

**Mango, Papaya Slaw** with chilled poached lemon thyme chicken breast, goji berries, coconut, herbs, ginger & honey dressing (df, gf, nf) 25

**Steak Sandwich** stone baked bread, salad, aioli, onions, fries 24

**White Salt Beer Battered Fish & Chips** lemon, slaw, aioli 25

**Korean BBQ Pulled Pork Sandwich** kimchi slaw, miso mayonnaise 18

**Caesar Salad** garlic aioli, croutes, Parmesan, crispy bacon, cos, white anchovy 20  
add chicken 5 add prawns (6) 7

*“All menu items are designed as complete dishes, we would not recommend alterations.  
Any substitutions may incur a small charge”*



(v) vego / (vo) vego option / (gf) gluten free / (gfo) gluten free option / (nf) nut free / (nfo) nut free option / (df) dairy free  
1% Visa & Mastercard surcharge / 2% American Express surcharge / 15% Public Holiday surcharge

Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood as 100% exclusion can not be guaranteed.



## Mains Lunch & Dinner

### Roast Pumpkin Salad

Danish feta, walnuts, pepitas, spinach, goji berries *(v, gf, dfo)* 25

### Seafood Linguine

squid ink pasta, prawns, mussels, market fish, with chilli & garlic *(df)* 30

### Pan Roasted Barramundi

sweet potato, coconut & lime sauce, chilli, coriander, crispy shallots *(df, nf)* 35

### Forest Mushroom Risotto

porcini paste, salted ricotta *(v, gf)* 27 add chicken 5

### Gnocchi

homemade potato & truffle gnocchi, pea purée, asparagus, snow peas *(v, gf, nf)* 29 add chorizo 5

### South West Slow Cooked Lamb Rump (served pink)

chat potatoes, baby carrots, red wine jus *(gf, nf)* 35

### Braised Beef Cheek Ragout

orecchiette pasta, tomato sugo, Grana Padano 29

### WA Grassfed Porterhouse 300g Steak

fries, hickory BBQ sauce, rocket, pickled shallot salad *(gf, df, nf)* 35

### Crispy Skin Salmon

fennel, orange & roquette salad, lemon dressing *(gf, nfo)* 35

### Chilli Mussels (When Fresh Available)

sourdough bread *(nf, df, gfo)* 26

## Pizza

*all large, served hot & fresh when ready*

### Margherita

tomato, mozzarella, basil *(v, nf)* 21

### Wild Mushroom

tomato, mozzarella, wild roquette, truffle oil *(v, nf)* 24

### BBQ Chicken

tomato, mozzarella, bacon, red onion, capsicum *(nf)* 24

### Gourmet Prawn

crème fraîche, mozzarella, prawns, cherry tomato, confit garlic *(nf)* 26

## Sides

Fries aioli *(v, df, nf)* 9

Seasonal Greens lemon oil, sautéed almonds  
*(v, gf, df)* 10

White Salt Salad house dressing *(v, df, gf, nf)* 7

Honey Carrots *(v, gf, nf)* 9

Garlic Prawns (6) *(gf, nf)* 7

Brussel Sprouts burnt butter *(v, gf, nf)* 9

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