



## breakfast at saltwater

Toasted Ciabatta with housemade Jams	8
Housemade Fig & Walnut Bread served toasted with Praline Butter	9
Eggs Benedict with Smoked Salmon or Ham, Baby Spinach, Hollandaise	16
Bruschetta with vine ripened organic Tomatoes, housemade Macadamia & Basil Pesto, Avocado & marinated Fetta	16
Three Egg Omlette with Baby Spinach, Cheese & Herbs	16
Pancakes with local Fruits & Pure Cream	13
Bacon & Eggs* (poached or scrambled), slow roast Tomato, toasted Ciabatta & Tomato Relish	14.5

### EXTRAS

Truffle Oil Mushrooms	3
Hash Browns (2 per serve)	3
Chorizo	4
Avocado	3
Bacon	4
Ham	4
Smoked Salmon	5

*\* Free Range Eggs*

*Gluten free Bread available on request*

### FOR THE KIDS

Bacon & Egg, Toast (1 slice)	8
Pancakes, Banana, Maple Syrup	8
Toast (1 slice) with Vegemite or housemade Jam	3
Kids Milkshake	3.5
Babycino	1

*One Bill per Table Please.*

10% Surcharge on Sundays & Public Holidays

## Lunch at saltwater

Ciabatta bread with Gwydir Grove Olive Oil	3.5
Marinated Olives	4
Dip, Dukkah & Flatbreads	12
Bruschetta - toasted Ciabatta with Macadamia & Basil Pesto, Avocado, Smoked Salmon, vine ripened Tomatoes & Meredith Marinated Goats Fetta	18
Tempura Prawns served with Wasabi Aioli & Dipping Sauce	25
Saltwater Fish and Chips with Salad & housemade Tartare	20
Chargrilled Eye Fillet wrapped in Bacon, served on crushed Chats with seasonal Greens & Sauce Bearnaise	27
- add garlic prawns	6
Three Cheese Tartlette with marinated Mediterranean Vegetables & Balsamic Reduction	20

*\* See our Blackboard for Daily Specials*

### SIDES

Green Leaf Salad	4 pp
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Vine ripened Tomato, torn Basil & Bocconcini Salad 12

### **SWEET THINGS**

Caramelized Lemon Curd Tart with Double Cream 10

Vanilla Bean & Yogurt Pannacotta, local Berries, Biscotti 10

Cheese plate, Fig Paste & Lavosh 23.5

Cheese by the piece, Fig Paste & Lavosh 12

Tobys Estate Coffee 4

Tobys Estate Teas and Herbal Infusions 4

*One Bill per Table Please*

*Corkage \$7 per Bottle*

*10% Surcharge on Sundays & Public Holidays*

## **dinner at saltwater**

### **SMALL PLATES**

Marinated Olives 4

Dip - Dukkah & Flatbreads 12

Fig & Walnut Crostini, Blue Cheese, Rocket & Apple Balsamic 12

Bruschetta, marinated White Beans, Artichoke Hearts & Tomato 12

Marinated White Anchovies, vine ripened Tomatoes, torn Basil & Bocconcini 12

### **ENTREE**

Oysters Natural 16 / 32

or Sesame Tempura, Dipping Sauce & pickled Vegetables 18 / 36

Prawn, Barramundi & Kaffir Lime Cakes, Cucumber Salad & Nam Jim 20

Butterflied Quail wrapped in Vine Leaves served with Quinoa Tabouleh & Date, 21

Lime Pickle	
Seared Scallops, Avocado, Fennel & Baby Caper Salad with Gazpacho Dressing	19
Zucchini Flowers filled with Ricotta, deep fried served with Spinach Leaves & Tomato, Balsamic Coulis	19

## **MAINS**

Chargrilled Eye Fillet, Potato Galette, Asparagus, Roast Cherry Tomatoes & Red Wine Jus	35
Confit Duck Leg, crisp skinned Pork Belly, Sticky Rice Pancake, Mango Salad & Kaffir Lime Syrup	35
Proscuitto wrapped Chicken Breast, grilled Mediterranean Vegetables & Sauce Romesco	31
Cumin spiced Lamb Rump, smoky Eggplant Puree, Roast Pumpkin Chickpea & Fetta salad with Harissa Jus	35
Chili spiced Prawns, Coconut Rice, Lemongrass dressing & roasted Tomato Sambal	33
Roast Pumpkin, chickpea & baby Spinach Tartlette, topped with Goats Curd served with roast Red Capsicum & Hazelnut Pesto	29
Local catch served with seasonal accompaniments	MP

## **SIDES**

Roast Chats, Chorizo & Green Olives	6 pp
Steamed Greens with Gwydir Grove Olive Oil	4 pp
Dressed Salad leaves	4 pp

*One Bill per Table Please*

*Corkage \$7 per Bottle*

*10% Surcharge on Sundays & Public Holidays*