

# Welcome | Nau Mai Haere Mai

*salt*

ON THE WATERFRONT

Join us for an unforgettable dining experience where every meal is a celebration.

Nestled by the serene waters, we invite you to embark on a culinary journey that celebrates best of land and sea. Pair your meal with a selection of our curated wine list or one of our signature cocktails, crafted to complement and enhance your dining experience.

Submerge in our diverse menu, crafted to satisfy every palate, while you soak in our breathtaking views.

## First Catch

**spiced lamb ribs (D)** 26

savour our spiced lamb ribs with corn salad and mint aioli creating a flavour perfection

**crispy soft shell crab (G,D)** 28

heirloom tomato salsa, mojo sauce and radish slaw a crunchy, zesty fiesta on your palate

**crispy pork belly (D)** 26

pineapple jam, mustard sour cream herb oil and chilli stands. Creating heaven on a plate

**bocconcini (G,D)** 26

indulge in our playful culinary adventure where prosciutto meets lychee, mushroom ketchup and dehydrated tomato sponge

**miso eggplant** 25

who says veggies can't party?? Taste the excitement with our sweet tomato miso, rice dukkha and pickled butter nut

**bread and dips (G)** 18

get ready to dip into deliciousness with our ciabatta bread, beetroot hummus and roasted pepper chutney

## Mainsail

### **confed stuffed chicken**

prepare for a flavour explosion! Our confed stuffed chicken with paprika mince, cranberry, peppered mush, black garlic mushroom puree is a taste sensation!

45

### **lamb shoulder (D)**

cooked medium to perfection along with truffle onion puree, vanilla poached baby carrots, pickled raisins and almonds

45

### **market fish**

dive into the taste of Fiji with our Fijian tomato chutney, saffron pearls potato, black olive gremolata and rice crisp

45

### **roasted cauliflower**

elevate your palate with our Moroccan spiced cauliflower, fried polenta, cherry and crispy kale

35

### **curry of the week**

spice up your week with our tantalizing curry creations served with fragrant rice and paratha

36

\*\*please advise us of any dietary requirements or allergies. Food containing gluten/ dairy are as marked on the menu.





## Promenade Grills

**scotch fillet 400gms** 56

savour the supreme taste of Wakanui grass-fed scotch fillet – beef at its best!

**grilled half chicken** 48

tangy, medium spicy African style roast chicken which will fly you to Africa

**OP rib 500gms** 58

Indulge in the ultimate flavour with Wakanui grass-fed OP rib – beef bliss awaits!

**smoked pork ribs 500gms** 48

Salt's secret pork rub melting in your mouth like butter

**sharing platter** 129

400gms scotch fillet, half chicken, pork ribs served with sides  
best of all worlds in one plate

## Sides

**hand cut kumara wedges (G,D)** 12

crispy baby kumara served with sour cream

**cajun fries** 12

10mm potato cut spiced with cajun salt

**caramelised portobello** 14

roasted mushroom with caramelised onion

**wood roasted vegetables** 14

basil oil and feta cheese

**green salad** 12

**\*\*All grill section items are served with jus or truffle hollandaise sauce with a side of fries or kumara please advise us of any dietary requirements or allergies. Food containing gluten/ dairy are as marked on the menu.**

## Last Wave

<b>trio of sorbet (G)</b>	18
refresh your taste buds with Taranaki's hand-made sorbet delight!	
<b>pineapple carpaccio(V)</b>	22
tropical fiesta of flamed pineapple with rum, vegan brownie crumb and coconut sorbet. Can it get any better?	
<b>double chocolate mousse(G,D)</b>	22
Isn't two always better than one? Served with berry coulis and butter crumb	
<b>bread and butter pudding</b>	24
an all-time Salt favourite back with popular demand along with coffee cream and vanilla ice-cream	
<b>saffron cheesecake</b>	22
dense and creamy Indian style cheesecake served with rabri cream and rose jamun.	
<b>chefs selection of cheese</b>	35
indulge in chefs selection of gourmet cheeses. Served with quince paste, assorted crackers nuts and grapes	
1 cheese	14
2 cheese	22
3 cheese	35

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Thank you for dining with us at Salt! We truly appreciate your patronage and hope you enjoyed your culinary journey here with us.  
We would love to hear about your experience with us.  
Please scan the QR code below to leave us a review.



**Your support means the world to us.**

\*Enjoy exclusive discounts, special offers and more in the restaurant when you join our My Millennium program!