

SALT DINING

TO BEGIN

Pea & Ham Hock Soup 14
With baguette [gf, df]

Coconut Prawns 22
Coconut breaded prawns and frisee apple salad, tangy beetroot jam [gf, df]

Beetroot Tart 18
Beetroot tarte tatin, herb short crust, ricotta and chives [gf, v]

Haloumi Steak 16
Quinoa salad, tomato, mint, and coriander vinaigrette [gf, v]

Tofu and Vegetable Spring Rolls 16
Medley of organic vegetables and delicate tofu spring roll, peanut sauce [v, df]

Octopus in a Jar 18
Char-grilled octopus, garlic and saffron crushed kipfler, confit fennel, sauce rouille [gf]

Braised Beef Short Ribs 22
With crab meat, green papaya, coriander and red chilli salad, shiraz jus [gf, df]

Pork Belly 18
Twice cooked belly, blue pumpkin and ginger puree, petite herb & coriander salad [gf]

MAINS

Jambalaya 42
Saffron rice, lobster tail, chorizo, capsicum, peas, lemon [gf, df]

Chicken Breast 34
Char-grilled supreme, semi dried tomatoes, feta, olives, crushed potatoes, pumpkin, chicken jus [gf]

Vegetarian Ravioli 32
Mushroom ricotta ravioli, cherry tomato butter sage sauce [v]

Petite Beef Tenderloin 36
Topped SA king prawns, leek compote, herb potato and béarnaise sauce [gf]

Lamb Rump 34
Tuscan Style braised lamb rump, cannellini and chickpeas ragu, basil pesto

Kangaroo Loin 32
Char-grilled loin (recommended medium rare) sage risotto cake, asparagus, bush tomato chutney, pancetta [gf]

Salt Seafood Plate 40
Seared salmon, barramundi steak, SA squid with Barossa Chorizo, scallop mornay and freshly cooked ocean king prawns [gf]

FROM THE GRILL

King Pork Cutlet 28
300 gram

Tomahawk Steak 80
1.2 kg for 2 people



*Matched wine recommendation
Running with Bulls, Tempranillo
Barossa Valley, SA 10*

Barramundi Steak 28

FOR YOURSELF OR TO SHARE

House mix of seasonal leaf and tendrils 8
Extra virgin olive oil and aged balsamic [gf]

Bowl of fries 8
With garlic aioli

Plate of steamed broccolini 8
With grilled almond flakes and butter [gf]

Rocket, pear and parmesan 8
[gf]

See reverse for desserts

SALT DINING

CHEESE PLEASE

One Cheese 15

Two Cheeses 22

Three Cheeses 26

Baby bert

Soft / creamy / mushroom aromas

Washington

Ripened / mottled rind / mild sweetness

Goats blue

Mild blue / matured flavour

Surprise bay cheddar

Aged 12-15 months / soft / crumbly

All our cheeses are sourced locally and are

served with quince paste, Barossa bark and

date pistachio roll, raisin cluster

Please ask our team for a suitable

matched wine selection

INSTAGRAM

Cheers to sharing

Share an image of your dining experience on

Instagram and receive a complimentary

glass of sparkling wine!

Please tag your image with #pullmanadelaide and

#saltrestaurant then show a member of our team to

redeem your glass.

DESSERTS

Panna Cotta 16

Honey and Vanilla Panna Cotta, sesame crisp

and

honey comb with almonds [gft]

Pumpkin Pie 16

Spice pumpkin, lemon crème, bourbon figs, maple pecan crunch

Snow Eggs 14

Milk poached egg white, vanilla scented custard, topped with crunchy caramel

Chocolate Tart 18

Valrhona chocolate ganache, chocolate palette, vanilla seeds crème fraîche and gold leaf

Affogato 12

Espresso, housemade vanilla ice cream

add Amaretto, Frangelico, or your choice

of liqueur +6



Matched beverage recommendation

Espresso Martini 18

DIGESTIVES

Pullman Delight 17

Kahlua / Baileys / hot chocolate / espresso / whipped cream

Galway Pipe Tawny Port 11

Langhorne Creek, SA

Penfolds Grandfather Tawny Port 16

South Eastern Australia

Glenfiddich twelve years 10

Speyside, Scotland

Courvoisier VSOP 14

France

Barista made coffee 5

Espresso | short black | long black | latte | flat white | piccolo | cappuccino | decaf with soy or almond milk +0.5

Dilmah Teas & Tisanes 5

English Breakfast / Earl grey / Peppermint / Chamomile /

Jasmine Green

COFFEE & TEA