



DINNER MENU

FROM 5:30PM – 9:00PM

TO SHARE

Garlic Herb Bread / 8

With garlic herb butter

Formaggio Garlic bread / 10

With Italian mozzarella cheese & garlic butter

Crostini with trio dips / 14

BlueSalt house dukkha, cashew parmesan basil pesto, roasted red bell peppers & North African style hummus

TO BEGIN WITH

Bruschetta our way / 16

Portuguese roasted pumpkin, feta, tomato, herb & Al Pomodoro parmesan

Coconut Dukkha Market fish street tacos /17

With Pico Digallo, lime & cilantro, chipotle harvano sauce

BlueSalt Signature Calamari /16

With chilli house lime Japanese cream

Buffalo Chicken Wings / 16

With toasted sesame seeds & fresh herbs

LIGHT DINNER

MK Tuscan style salad with toasted almonds and blueberries /19, add chicken /5

With roast sweet potato, shaved parmesan, honey infused balsamic vinaigrette, green leaf & baby beetroot

Roasted Cauliflower, roast butternut, prosciutto, peppery rocket, Italian glaze, vine tomato, fresh herb / 22

BLUESalt FROM THE SEA

Charred Spanish mackerel / 28

With cannellini bean compote, crumbled feta & fresh herbs

Great Northern beer battered Barramundi / 27

With fresh local lime aioli, chipped potato & BlueSalt salad

BLUESalt FROM THE LAND TO THE GRILL

Black Angus 120 day grain fed Scotch fillet / 39

With your choice of two sides & sauce

Black Angus 120 day grain fed sirloin / 33

With your choice of two sides & sauce

Grill Sides / extra side / 4

Mashed potato, chipped potato, sweet potato chips, steamed turmeric rice, sweet potato smash, Bluesalt salad, fresh greens

Sauces / extra sauce / 3

Creamy mushroom, green pepper, beef jus, red wine reduction, aioli

TRADITIONAL CLASSIC

Crunchy golden fried Parmigiana two ways

Traditional top / 25

With Smokey ham, napoli sauce & mozzarella cheese, with chips & salad.

Bolognaise top / 25

With Italian inspired beef bolognaise sauce & mozzarella cheese, with chips & salad

URBAN PANTRY SPICE

House made Indian inspired butter chicken / 25

With yellow turmeric rice, fresh chilli & coriander

Slow cooked Thai style Massaman Beef Curry / 25

With yellow turmeric rice, roasted peanut, fresh chilli & fresh cilantro

PASTA CORNER

Shiraz, garlic & fresh basil infused homestyle beef bolognese / 20

With Aldente fettuccini, fresh shaved parmesan & herbs

Spinach, cashew basil pesto penne / 18 - add chicken / 6

With toasted almond flakes

IN-HOUSE PIZZA

Margareta / 22

With tomato base, fresh buffalo mozzarella & fresh basil

Portuguese Roasted butternut Pumpkin / 23

With pesto base, crumbled feta & fresh rocket

Tandoori Chicken Pizza / 25

With fresh lemon & spicy aioli

SWEET TOOTH

Deconstructed strawberry & lemon curd meringue / 12

With blueberry compote

Blueberry cheesecake with fresh berries / 12

With vanilla ice cream

Cocktail Tiramisu / 14

With strawberry flower & toasted shaved coconut

Vanilla Ice-cream / 10

With your choice of topping



BAR SNACKS
FROM 12:00AM – 8:30PM

PUNTER BAR SNACKS

For the hungry Lizards

Crunchy fried spring rolls / 10

Mini Pies with tomato sauce / 8

Cocktail snag rolls with tomato sauce /8

Buffalo BBQ wings / 14

Samosas with dipping sauce / 10

BlueSalt Signature Calamari /16

With chilli house lime Japanese cream.

Potato Chips with Aioli or tomato sauce /10

Wedges with sour cream and sweet chilli / 10

TO SHARE PLATTERS

Available Friday, Saturday, Sunday from 12:00pm

Cheese Platter / 28

With olives, trio dips & crackers

Crostini with trio dips / 14

BlueSalt house dukkha, Cashew parmesan basil pesto, roasted bell peppers, North African style Hommus.



KIDSMENU
FROM 11:00AM – 9:00PM

KIDS CLASSICS / 9

Fish & chips

With tomato sauce

Spaghetti Bolognese

With cheese

Mini Schnitty

With potato chips & tomato sauce

Meatballs & mash

Home-style and made with love

Grilled chicken tenders

With potato chips