



DINNER MENU

BREAKFAST (7 DAYS) 7AM – 11:30AM

LUNCH (FRI, SAT, SUN) 12:30AM – 2:30PM

DINNER (7 DAYS) 5:30PM – LATE

BAR (7 DAYS) 4PM – LATE

RESERVATION & EVENTS

Saltbush also caters for Events, Conferences, Meetings and Weddings.

For enquiries please email: events@saltbushballina.com.au

For all other enquiries please phone **02 6618 1188** or email: info@saltbushballina.com.au

APPETISERS

SYDNEY ROCK OYSTERS

KIDS MENU

DINNER MENU

Bowl of Beer Battered Chips with Remoulade **\$12**

Garlic Bread with Hot Honey Drizzle **\$12**

HALF DOZEN \$30

DOZEN \$50

Natural Oysters **(GF)**

Kilpatrick Oysters **(GF)**

Mornay Oysters

INCLUDES POPPER & ICE CREAM \$20

Chicken Nuggets with Chips and Salad

Spinach & Ricotta Ravioli with Rich Tomato Sauce

Beer Battered Fish with Chips and Salad

*Please note there is a 15% Surcharge on Public Holidays,
10% Surcharge on Sundays, and a 1% Surcharge on all card transactions*

SPECIALS

DINNER MENU

TWO COURSE \$64

Entree + Main or Main + Dessert

THREE COURSE \$74

Entree + Main + Dessert

A delicious selection of fresh, locally sourced seafood, including prawns, oysters, tender calamari, and crispy beer-battered fish. Served with golden fries, fresh salad, and house-made dipping sauces. Perfect for sharing.

SEAFOOD PLATTER FOR TWO \$160

Fresh Sydney Rock Oysters

Grilled Prawns

Garlic Prawns

Pan Seared Salmon

Salt & Pepper Calamari

Beer-Battered Flathead

Chips & Salad

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ENTRÉES

DINNER MENU

TWO COURSE \$64

Entree + Main or Main + Dessert

THREE COURSE \$74

Entree + Main + Dessert

Cajun Spiced Cauliflower Popcorn **(V/DF)**

Harissa Broadbean Dip, Pickled Cabbage, Sumac

Crispy Fried Squid **(DF)**

Pineapple Nam Jin, Coriander Chili Salad, Spring Onion

Flambé Kinkawooka Mussels **(GF Option)**

*Creamy Sriracha Butter Sauce, Crusty Sourdough,
Lemon Myrtle Oil*

Fresh Ballina Trawler Prawns **(GF Option)**

*Saffron White Wine Sauce, Crusty Sourdough, Roquette
Parmesan Salad*

Kingaroy Sweet and Spicy Pork Belly **(GF/DF)**

Nashi Pear, Daikon Radish Salad

Birria Style Lamb Ribs **(GF/DF)**

Whipped Toum, Persian Rocket Salad

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MAINS

DINNER MENU

TWO COURSE \$64

Entree + Main or Main + Dessert

THREE COURSE \$74

Entree + Main + Dessert

Dukkah Baked Pumpkin (V/GF/DF)

Marlivale Brown Rice Mint Salad, Schug, Dill Beetroot Hummus

Slow Braised Lamb Ragout

*House Byron Ricotta Gnocchi, Pomegranate Arils,
Shaved Parmesan*

Pan Seared Salmon (GF/DF)

Marlivale Rice, Gochujang Coconut Cream Sauce, Lemon

Saltbush Zatar Seared Duck Breast (GF)

*Skordalia, Cavolo Nero, Charred shallots, Plum Jus,
Pomegranate Molasses*

Almond Fed Kingaroy Pork Cutlet (DF)

*Bean and Pork Sausage Cassoulet,
Herb and Parmesan Pangrattato*

1824 PREMIUM BEEF

Grain-fed Angus and Hereford beef, celebrated for its rich marbling, tenderness, and full flavour. A standout choice in premium Australian beef.

1824 Wagyu Eye Fillet Mb3+ \$10 Extra (GF)

*Bone Marrow Compound Butter, Red Wine Port Jus,
Carrot Crisps, Broccolini*

1824 Wagyu Sirloin Mb3+ (GF)

Baby Chat Potato, Cafe De Paris Butter, Charred Broccolini

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DESSERTS

DINNER MENU

TWO COURSE \$64

Entree + Main or Main + Dessert

THREE COURSE \$74

Entree + Main + Dessert

Hazelnut Chocolate Cake (GF)

Hazelnut Crumb, Vanilla Ice Cream

Pear Almond Tart (V/DF)

Vanilla Coconut Ice cream, Apricot Glaze

Vanilla Custard Pannacotta (GF)

Poached Rhubarb

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