



## Dinner Menu

**Monday-Sunday**

Breakfast 7am - 11:30am

**Friday-Sunday**

Lunch 12:00pm - 2pm

**Monday-Sunday**

Drinks 4pm - Late

Dinner 5.30pm - Late

### **Reservation & Events**

Saltbush also caters for Events, Conferences, Meetings and Weddings. For enquiries please email: [events@saltbushballina.com.au](mailto:events@saltbushballina.com.au)

For all other enquiries please phone 02 6618 1188 or email: [info@saltbushballina.com.au](mailto:info@saltbushballina.com.au)



## Dinner Menu

### Appetisers

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Bowl of Beer Battered Chips  
with Remoulade \$12

Garlic Bread with  
Hot Honey Drizzle \$12

**Sydney Rock Oysters**  
(Half Dozen \$30/ Dozen \$50)

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Natural Oysters (GF)

Kilpatrick Oysters (GF)

Mornay Oysters

### Kids Menu

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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



# Chefs Specials

## Seafood Platter For Two

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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.

**Grilled Prawns**

**Creamy Garlic Prawns**

**Pan Seared Salmon**

**Flambé Kinkawooka Mussels**

**Fresh Sydney Rock Oysters**

**Salt & Pepper Calamari**

**Beer-Battered Flathead**

**Chips & Salad**

**\$160**

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Saltbush Bar & Grill



## Dinner Menu

Two Course \$64

Three Course \$74

### ENTREE

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#### **Cajun Spiced Cauliflower Popcorn**

Harissa Broadbean Dip, Pickled Cabbage  
Sumac (V, DF)

#### **Crispy Fried Squid**

Pineapple Nam Jin, Coriander Chilli Salad  
Spring Onion (DF)

#### **Flambé Kinkawooka Mussels**

Creamy Sriracha Butter Sauce, Crusty Sourdough  
Native Lemon Myrtle Oil (GF Option)

#### **Fresh Ballina Trawler Prawns**

Saffron White Wine Sauce, Crusty Sourdough, Roquette  
Parmesan Salad (GF Option)

#### **Kingaroy Sweet and Spicy Pork Belly**

Nashi Pear, Daikon Radish Salad (GF, DF)

#### **Birria Style Lamb Ribs**

Whipped Tourné, Rocket Salad (GF, DF)

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## Mains

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### **Dukkah Baked Pumpkin**

Marlivale Brown Rice Mint Salad, Schug  
Dill Beetroot Hummus (V, GF, DF)

### **Slow Braised Lamb Ragout**

House Byron Ricotta Gnocchi, Pomegranate Arils  
Shaved Parmesan

### **Pan Seared Salmon**

Marlivale Rice, Gochujang Coconut Cream  
Sauce, Crispy Leek (GF, DF)

### **Saltbush Zatar Seared Duck Breast**

Skordalia, Cavolo Nero, Charred Shallots, Plum Jus,  
Pomegranate Molasses (GF)

### **Almond Fed Kingaroy Pork Cutlet**

Bean and Pork Sausage Cassoulet, Gremolata (DF, GF)

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

Bone Marrow Compound Butter, Red Wine Port Jus, Confit  
Cherry Tomato, Broccolini (GF)

### **1824 Wagyu Sirloin Mb 3+**

Baby Chat Potato, Cafe De Paris Butter, Baby Carrots  
Charred Broccolini (GF)

*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.*

Saltbush Bar & Grill



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### Desserts

#### Hazelnut Chocolate Cake

Hazelnut crumb, Vanilla Ice cream (GF)

#### Pear Almond Tart

Vanilla Coconut Ice cream, Apricot Glaze (V, DF)

#### Vanilla Custard Pannacotta

Poached Rhubarb, Ginger Crumble (GF Option)

#### Affogato

Frangelico, Ice Cream, Espresso  
(GF, V Option, DF Option)

### Port & Fortified

Grant Burge 10yr Muscat	\$16	Penfolds Grandfather Port	\$18
Grant Burge 10yr Tawny	\$16	Penfolds Great Grandfather Port	\$21
St Remy VSOP	\$16	St Agnes XO	\$21

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