



STARTERS

"SALT" - SOUP OF THE DAY – R65

Ask your waitron for our chef's soup of the day

OVEN BAKED THREE CHEESE PARCELS (V) – R75

Phyllo pastry parcels served with wild rocket leaves, homemade tomato chutney and a balsamic reduction

CAPRESE SALAD – R95

Layers of sliced tomato, mozzarella, topped with basil pesto, wild rocket, parmesan shavings and a balsamic reduction dressing

SMOKED SALMON AND TROUT ROULADE – R130

Served with a parsley oil reduction, marinated cucumber and dill, pea puree, beetroot hummus and melba toast

CHEF'S AWARD WINNING DEEP FRIED KNYSNA OYSTERS - R145

Oysters wrapped in streaky bacon & phyllo pastry parcels, deep fried and topped with a wasabi mayo and red and black cavi-art

MARINATED GRILLED CALAMARI TUBES – R95

Served with a choice of savoury pilaf rice or French fries, and with a choice of, lemon / garlic & herb / peri-peri butter

CRISPY SQUID TENTACLES – R69

Cajun dusted and deep fried, served with a red pepper and carrot reduction

BEEF CARPACCIO – R95

Served with a balsamic dressing and extra virgin olive oil, parmesan shavings and topped with fresh micro herbs

VENISON CARPACCIO – R110

Served with a chilli dressing and extra virgin olive oil, parmesan shavings and topped with fresh micro herbs



LIGHT MEALS

PLOUGHMAN'S PLATTER FOR 2 – R185

A selection of fine South African cheeses and imported charcuterie, served with a selection of condiments and freshly baked bread rolls

CAJUN GRILLED CHICKEN CAESAR SALAD – R95

Tossed with cos lettuce, herb croutons, soft-boiled egg wedges, crispy bacon bits & parmesan shavings

BEEF TAGLIATA SALAD – R115

Grilled beef fillet strips with wild rocket leaves, mini rosa tomatoes, julienne carrots, cucumber, peppadew, Danish feta, micro herbs, parmesan & Spanish onion

“SALT” TRADITIONAL GREEK SALAD (V) – R80

Fresh salad consisting of, Danish feta, stuffed green olives, kalamata olives, cherry tomato, cucumber sticks, julienne carrot sticks, capsicums, Spanish onion and peppadews

BEER-BATTERED OR GRILLED FISH & CHIPS – R105

Hake fillets, served with a “Salt” side salad & a classic homemade tartare sauce

CLUB SANDWICH – R90

Grilled chicken breast, streaky bacon, fresh avocado, crisp lettuce, cheddar cheese, tomato, Spanish onion, jalapeno mayo and fried egg served with French fries

SMOKED SALMON POKE BOWL – R110

With fresh avocado, pickled ginger, long-stemmed broccoli, basmati rice, fresh pineapple and fresh peas, red chilli, fresh coriander and lime served with a homemade chimichurri sauce

HONEY AND THYME GRILLED CHICKEN BREAST BUDDHA BOWL – R95

Quinoa, wild rocket, sautéed button mushroom, grilled capsicums, fresh peas, baby corn, peppadew and fresh pineapple

AUBERGINE STACK – R90

Gratinated layers of grilled aubergine, tomato basil pesto, mozzarella and topped with a tomato beurre blanc

MEDITERRANEAN WRAP (V) – R75

Grilled aubergine, artichoke hearts, peppadew, beetroot hummus, baby spinach, cherry tomato Danish feta in a whole-wheat wrap, served with sweet potato fries & a “Salt” side salad

CLT TORTILLA WRAP – R85

Cajun spiced crumbed chicken strips, lettuce, mature cheddar, mozzarella, tomato, basil mayo served with French fries and a “Salt” side salad



FROM THE GRILL

PICANHA RUMP ESPETADA – R195

450g rump cubes dry rubbed with coarse rock salt, black pepper and rosemary, char-grilled on a skewer served with French fries

DEBONED CHICKEN THIGH ESPETADA – R135

Marinated chicken thigh, char-grilled on a skewer and served with sweet potato fries

LEMON AND THYME CHAR-GRILLED BABY CHICKEN – R130

Whole baby chicken served with French fries & a "Salt" side salad

200g – RUMP – R140

300g - RUMP – R160

200g – SIRLOIN- R140

300g – SIRLOIN – R160

200g – BEEF FILLET- R190

300g – BEEF FILLET – R210

300g – RIB EYE – R175

TOMAHAWK 850G – R285

PICANHA RUMP 400G – R175

All steaks are served with a red wine jus, with a choice of French fries/ sweet potato fries / savoury rice/ "Salt" side salad

GRILLED LAMB LOIN CHOPS – R195

3 x 100g lamb loin chops, served with savoury cous-cous, roast corn salsa and a red wine and mint jus

SLOW COOKED MARINATED BBQ PORK LOIN RIBS – R190

Char-grilled pork loin ribs served with French fries

"SALT" BACON & CHEESEBURGER – R135

Char-grilled 200g beef mince patty on a toasted sesame seed bun, jalapeno mayo, crisp lettuce, sliced tomato, topped with cheddar cheese and served with crispy onion rings and French fries.

CAJUN SPICED GRILLED CHICKEN BREAST BURGER – R95

Served on a toasted brioche bun with tomato chutney, avocado, crisp lettuce, sliced tomato and Spanish onion, served with onion rings and French fries.



EXTRA SIDE ORDERS

FRESH CREAMED SPINACH – R32

SIDE GREEK SALAD – R40

CREAMY HERBED MASHED POTATOES – R30

CRSIPY POTATO WEDGES – R30

FRENCH FRIES – R30

CINNAMON, HONEY AND THYME ROASTED BUTTERNUT – R32

SAVOURY PILAF RICE – R30

BEER-BATTERED ONION RINGS – R30

SWEET POTATO FRIES – R35

SAUCES – R35

MUSHROOM SAUCE

BLUE CHEESE SAUCE

PEPPER SAUCE

GARLIC SAUCE

THREE CHEESE SAUCE



SEAFOOD OPTIONS

PAN-FRIED KINGKLIP FILLET – R185

Served with a passion fruit sauce, served with a green pea mash potato, oven roasted cherry tomatoes and pea puree

DRESSED WEST COAST SOLE – R215

Served with a lemon beurre blanc, sweet potato mash & a "Salt" side salad

CAJUN BLACKENED NORWEGIAN SALMON – R220

Served with a mango beurre blanc, served with baby spinach, butternut mash and a carrot and red pepper reduction

GRILLED LINE FISH OF THE DAY – R195

Served with savoury pilaf rice and a lemon beurre blanc, and a choice of lemon / garlic & herb / peri-peri butter

GRILLED TUNA LOIN – R230

Served with a toasted white and black sesame seed crust, fragrant basmati rice, on a bed of stir-fried vegetables and a honey, chilli, ginger & soy sauce

GRILLED QUEEN PRAWNS (6x shell on) – R195

Served with a choice of savoury pilaf rice / French fries and with a choice of lemon / garlic and herb / peri-peri butter & a "Salt" side salad

MARINATED GRILLED CALAMARI TUBES – R175

Served with a choice of savoury pilaf rice or French fries and a choice of lemon / garlic & herb / peri-peri butter



SIGNATURE DISHES

SLOW ROASTED LAMB SHANK – R235

Slow braised in a tomato, herb and red wine jus, Served with a garlic and herb mash potato and creamed spinach

SLOW COOKED LAMB CURRY – R240

De-boned lamb curry served with basmati rice and side sambals
(tomato, onion and coriander relish; banana and chutney; cucumber and yoghurt)

PAN FRIED DUCK BREAST – R220

Served with herbed butternut mash, braised red cabbage and a port and cherry reduction

BEEF WELLINGTON – R235

Beef fillet rolled in a mushroom duxelle, Parma ham, & puff pastry. Oven baked until golden brown, served with creamed spinach, baby carrots and a red wine jus

GRILLED VENISON LOIN – R240

Served with baby spinach, creamy parmesan and herb polenta and a red wine jus

SLOW ROASTED CRISP PORK BELLY – R155

Served In an apple cider sauce with braised red cabbage and apple sticks, crushed new potato, apple puree, garnished with baby apple



PASTA DISHES

PENNE ARRABIATTA (V) – R65

Penne pasta tossed in a spicy tomato, garlic, peppadew, spinach & fresh chopped Italian parsley, topped with parmesan shavings

CHILLI – CHICKEN SUPREME TAGLIATELLE – R110

Grilled chicken breast, in a white wine, jalapeno, peppadew, basil pesto & a parmesan cheese sauce

SEAFOOD LINGUINE – R165

Pan-fried calamari strips & tentacles, kingklip, salmon, prawn tails, line fish, tuna loin tossed in parsley, garlic creamy sauce. Topped with parmesan shavings

WILD MUSHROOM & ASPARAGUS RISOTTO (V) – R145

Sautéed chanterelle, porcini, shitake mushroom & fresh asparagus spears. Arborio rice slow cooked with onion, white wine, and veg stock, fresh cream and grated parmesan.

BACON ALFREDO & BLACK MUSHROOM FETTUCINI – R95

In a cream-based sauce, topped with parmesan cheese and finished off with a truffle oil

SPAGHETTI BOLOGNESE – R85

Ground beef mince, slow cooked in a rich Ragu sauce, topped with parmesan shavings and micro herbs

TORTELLINI – R85 (V)

Filled with Spinach and served with a tomato and parmesan beurre blanc



DESSERT MENU

COLD "ICE CREAM" DESSERTS

STRAWBERRY DELIGHT – R55

MINT TARTUFO – R55

MANGO GATEAU – R60

FOREVER TRUSTED APPLE PIE – R55

Sweet pastry filled with baked apples and cinnamon, topped with a crumble dough that melts in your mouth

STICKY TOFFEE PUDDING – R55

A delicious baked dessert using dates and smothered in a rich toffee sauce

TRADITIONAL MALVA – R55

A family favourite and a taste of South Africa

CHOCOLATE FONDANT – R55

A decadent, rich chocolate sponge cake filled with chocolate that erupts with flavour

DUO OF CHEESECAKES – R60

A choice of 2 decadent mini cheesecakes: Strawberry/ Passion Fruit/ Blueberry/ Salted Caramel/ Pecan nut toffee

CHOCOLATE MOUSSE – R50

A rich creamy chocolate mousse in a brandy snap basket and served with a crème anglaise

KEY LIME PIE -R65

A different spin of the lemon meringue. Lime pie topped with cream and macaron



KIDDIES MENU

SPAGHETTI BOLOGNAISE – R50

CRUMBED CHICKEN STRIPS AND CHIPS – R55

BATTERED FISH FINGERS AND CHIPS – R55

MACARONI AND CHEESE – R55

RIBS & CHIPS (200g) – R75

KIDS BEEF BURGER AND CHIPS – R55

GRILLED CHICKEN BREAST WITH BABY VEG – R65

KIDDIES DESSERTS

CHOC MOUSSE AND WHIPPED CREAM – R35

ICE CREAM AND HOT CHOCOLATE SAUCE – R45

RAINBOW WAFFLE & CREAM – R40

ICE CREAM SANDWICH – R40