

ENTRÉE

edamame (v) * a snack of soy beans	9
garlic and parmesan or cumin flatbread	11
breads and spreads (v) fresh breads served with various spreads ,olives & cheese	15
steamed wontons pork wontons with a ponzu dipping sauce	12
soup of the day please ask our staff for today's flavour with toast	12
fresh spring roll choice of beef or vege filled fresh spring roll with dipping sauce	12
asian spiced sweetcorn & spring onion fritters tasty fritters lightly fried served with an asian dipping sauce	12
beef skewers grilled beef marinated with Japanese flavours	16
marinated akaroa salmon sashimi * fresh sliced salmon dressed with olive oil, lemon and soy sauce sauce	18
salt style prawn tempura tempura prawns wrapped in filo pastry	18

LIGHT MAIN

agedashi tofu/sticky teriyaki tofu * lightly fried tofu & panfried sticky tofu with steam greens	19
prawns salad * pan fried prawns with thai style warm salad	24
'tataki' salad chilled, quick seared beef mixed with the chef's choice original salad	20
tatsutage tender pieces of chicken marinated in soy sauce, ginger and sake, rolled in our own special coating and lightly fried, accompanied by a fresh garden salad	20

GOOD FOOD TAKES A LITTLE TIME

(v) denotes vegetarian *denotes we can make it gluten free



MAIN

south island beef fillet with red miso rub prime beef fillet, medium rare, orange kumara puree, roast vegetables, steam greens & a beni shoga teriyaki sauce	34
fish of the day * please ask our staff for today's fresh fish, served salt style sashimi or pan fried with seasonal vegetables and steamed rice	30
chicken teriyaki * tender chicken pieces marinated in a delicate teriyaki sauce pan fried to perfection, served with steamed rice and seasonal vegetables	30
akaroa salmon with lime butter sauce * pan fried salmon set on steamed rice with edamame puree and seasonal vegetables	30
lamb rack * roasted lamb rack, with smoked beetroot, sauteed carrots & pumpkin puree, seasonal vegetables and gochjang marinade	35
twice cooked pork belly * slowly cooked, then lightly fried pork belly served with a Japanese plum dressing, pork gravy, rice and seasonal vegetables	30
eggplant dengaku (v) * miso & sesame marinated eggplant oven baked served with seasonal vegetables and edamame puree	27
salt style carbonara bacon, mushroom, onion, garlic and parmesan pasta with our own creamy sauce	21
seasonal vegetarian risotto (v) with a roasted red pepper sauce, toasted spiced nut mix & truffle oil	21

SIDE DISHES

garden salad (v) *	7
seasonal vegetables (v) *	7
fries	small 4 large 8
wedges	small 5.5 large 11
steamed rice	2.5

PIZZA add \$1 for half & half

gluten free bases available, extra toppings \$1

aloha pizza ham, pineapple and mozzarella	23
taleggio pizza potato, basil, onion, pesto & taleggio cheese	25
chicken teriyaki pizza smoked chicken, onions, mushrooms, broccoli & teriyaki sauce	25
vege pizza seasonal veges, mushrooms, onion, feta and sweet chilli sauce	25
combo pizza salami, ham, olives, mushrooms, onion optional sweet chilli sauce	25
smoked chicken pizza smoked chicken, cranberry sauce, brie, mushrooms and onion	25
meat, meat, meat pizza ham, bacon, salami, smoked chicken, mushrooms and onion optional bbq sauce	26
pepperoni lovers pepperoni, mushrooms and onion optional hot up your pizza with chilli flakes and garlic	26
seafood a mix of baby seafood, mushrooms, onion and aioli sauce	26
DESSERTS	
carrot cake	7
fruit salad fresh fruit salad served with natural yoghurt	7.5
chocolate ice cream	7.5
black sesame ice cream vanilla ice cream with deluxe sesame sauce	8
salt's cointreau cream brulee* served with ginger crumb	12
salt's rich chocolate cake served with vanilla icecream	12
banana crepe' with ice cream banana wrapped in a crepe and served with vanilla ice cream and caramel sauce	12