



ENTRÉE

edamame (v) * a snack of soy beans	9
garlic and parmesan or cumin flatbread	12
breads and spreads (v) fresh breads served with various spreads, olives & cheese	15.5
steamed wontons pork wontons with a ponzu dipping sauce	12.5
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	12.5
asian spiced sweetcorn & spring onion fritters tasty fritters lightly fried served with an asian dipping sauce	12.5
Japanese appetizers a trio of Japanese tasters	14
marinated akaroa salmon sashimi * fresh sliced salmon dressed with olive oil, lemon and soy sauce	18
salt style prawn tempura tempura prawns wrapped in filo pastry	18

LIGHT MAIN

agedashi tofu * lightly fried tofu & served in a broth with steam greens	21
prawns salad * pan fried prawns with thai style warm salad	25
'tataki' salad chilled, quick seared beef mixed with the chef's choice original salad	23
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	23

MAIN

south island beef fillet with red miso rub prime beef fillet, medium rare, rubbed with red miso, roast vegetables, steam greens, pepper sauce & wasabi cream	36
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	32
chicken teriyaki * tender chicken pieces marinated in a delicate teriyaki sauce pan fried to perfection, served with steamed rice and seasonal vegetables	32
akaroa salmon with miso, mirin, butter sauce * pan fried salmon set on steamed rice with seasonal vegetables	33
lamb rack * roasted lamb rack, with roast beetroot, parsnip & gochjang puree, seasonal vegetables and red wine balsamic sauce	36
twice cooked pork belly * slowly cooked, then lightly fried pork belly served with a Japanese plum dressing, pork gravy, rice and seasonal vegetables	33
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	24
seasonal vegetarian risotto (v) with pea, edamame and spinach, toasted spiced nut mix & truffle oil	24
Japanese golden vegetarian curry (v) seasonal vegetables and tofu in a delicate curry sauce & rice	24

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	24
taleggio pizza potato, basil, onion, pesto & taleggio cheese	26
chicken teriyaki pizza smoked chicken, onions, mushrooms, broccoli & teriyaki sauce	26
vege pizza seasonal veges, mushrooms, onion, feta and sweet chilli sauce	26
combo pizza salami, ham, olives, mushrooms, onion optional sweet chilli sauce	26
smoked chicken pizza smoked chicken, cranberry sauce, brie, mushrooms and onion	26
meat, meat, meat pizza ham, bacon, salami, smoked chicken, mushrooms and onion optional bbq sauce	27
pepperoni lovers pepperoni, mushrooms and onion optional hot up your pizza with chilli flakes and garlic	27
seafood a mix of baby seafood, mushrooms, onion and aioli sauce	27

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 apple pie served with our green tea icecream	12
banana crepe' with ice cream banana wrapped in a crepe and served with vanilla ice cream and caramel sauce	12



GOOD FOOD TAKES A LITTLE TIME

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

DRINKS MENU

WINE

WHITE

	GLASS	BOTTLE
house wines & low alcohol wine	\$8.00	\$30.00
sommersby cider		\$7.50

bubbly

lindauer	\$7.00	\$30.00
fete cuvee, mission estate winery	\$10.00	\$40.00

chardonnay

oyster bay, malborough	\$9.00	\$40.00
te mata, hawkes bay	\$9.50	\$42.00
chard farm, closeburn, central otago	\$9.50	\$42.00
mission reserve, hawkes bay	\$9.50	\$42.00
waipara springs reserve, waipara	\$10.00	\$44.00

sauvignon blanc

spy valley, malborough	\$9.00	\$40.00
mud house, malborough	\$9.00	\$40.00
oyster bay, malborough	\$9.00	\$40.00
chard farm, swiftburn, central otago	\$9.50	\$42.00

aromatics

main divide riesling, waipara	\$9.50	\$42.00
grey pearl, craycroft winery, pinot gris	\$9.50	\$42.00
maori point pinot gris	\$9.50	\$42.00
maori point rose'	\$9.00	\$40.00

RED WINE

merlot/cabernet blends

lake chalice merlot, malborough	\$9.00	\$40.00
main divide merlot cabernet, waipara	\$9.00	\$40.00
mission reserve merlot cab, hawkes bay	\$9.50	\$42.00
jim barry cabernet sauvignon, australia	\$10.00	\$44.00

shiraz

wynns coonawara estate shiraz, australia	\$9.00	\$40.00
te awanga syrah, hawkes bay	\$10.00	\$44.00
georges road syrah, waipara	\$11.00	\$50.00

pinot noir

peoples, central otago	\$9.00	\$40.00
halo, central otago	\$9.00	\$40.00
main divide, waipara	\$10.00	\$44.00
maori point, central otago	\$12.00	\$50.00

SAKE

ozeki sake 150ml flask served hot	\$8.00
umsehu plum sake	\$8.00

SPIRITS & LIQUORS

spirits and liquors - served as doubles

standard	\$8.00
premium	\$8.50

BEERS

export gdd	\$6.50
speights	\$6.50
amstellight	\$7.50
monteith- original, radler, black, pilsner	\$7.50
heineken	\$7.50
stella artois	\$7.50
steinlager pure	\$7.50
corona	\$7.50
asahisuperdry / asahi zero alcohol	\$7.50
peroni	\$7.50
monsoonpilsner or organicpilsner	\$7.50
bitburger drive zero alcohol	\$7.50
emersons pale ale 1812	\$8.50
epicpaleale	\$8.50
tuatara hefe	\$8.50
bitburger 500ml	
guinness	

HOT DRINKS

Coffee

shortblack	\$4.00
longblack	\$4.00
machiato	\$4.00
americano	\$4.00
flat white	\$4.50
cappuccino	\$4.50
hot chocolate	\$4.50
mochaccino	\$5.00
latte	\$5.00
chai latte	\$4.50
fluffy	\$1.00
extrashot of coffee	\$0.50
flavoured syrup	\$0.50
SOY & ALMOND MILK, DECAFE COFFEE AVAILABLE	\$0.50

teas

english breakfast, earl grey	\$4.00
Japanese green tea, herbal tea	\$4.00

COLD DRINKS

juices

tomato, orange, pineapple, grapefruit, apple, cranberry	\$4.50
berry smoothie, feijoa smoothie	\$4.50
banana smoothie	\$5.50

fizzy drinks

coke, diet coke, sprite	\$4.50
lemon, lime and bitters, ginger beer	\$4.50
iced chocolate	\$5.50
iced coffee	\$5.50