

Salsa

BAR & GRILL

\$75 Set Menu

Please select any two entrée, main & dessert to create your own menu!

Entrees

Salsa 's ½ Doz Oysters Three Ways

House Roasted Peking Duck & Chicoree Salad
w/ crisp shallots, davidson plum chilli sauce

Yellow Fin Tuna Tataki
w/ sushi rice tian, snapper chips kombu & citrus glaze

Char Siu BBQ Pork Tenderloin
w/ soba noodle salad, mandarin hollandaise, scallop salsa

Sun-Dried Tomato & Mozzarella Filled Quail
w/ roast pumpkin galette, prosciutto, vincotto jus

MAINS

Ras el Hanout Dusted Spatchcock
w/ soft white polenta, candied fig jus

Katafi Enveloped Coral Trout
w/ fragrant rice, coconut broth, tiger prawn sambal

Parma Ham Wrapped Eye Fillet Of Beef
w/ truffle gateau, roasted garlic mascarpone

Portwine & Cardamom Marinated Confit Duck Leg
w/ parsnip flan, beluga lentils, white peach marmelade

Raw Seared Supreme Of Oceantrout
w/ squid ink rice, miso beurre blanc, wakame salad

Rosemary & Garlic Infused Lamb Loin
w/ gratin dauphinoise, fire roasted capsicum piperade

Desserts

Tableland Passionfruit Cream Brulee
w/ macadamia ice cream,

Valrhona Chocolate Mud Cake
w/ raspberry basil sorbet, saffron cotton candy

Mango & Lime Panna Cotta
w/ matcha anglaise, coconut jelly salsa

Madagascar Vanilla Semi Freddo
w/ tableland strawberries, chocolate pencil

Lemon Aspen Cheese Cake
w/ dragon fruit sorbet, wattleseed tuille

White Chocolate & Vanilla Custard
w/ café late parfait, almond biscotti

Valrhona Chocolate Marquise
w/ pistachio anglaise, red current sorbet