

redsalt

FARMGATE TO PLATE FRESHNESS



Feast on seasonal ingredients so fresh you can taste the difference.

Treat your tastebuds to gastronomic delights of locally sourced produce that embodies the true spirit of the Hunter region.

We pride ourselves on our culinary ethos of 'Farmgate to Plate' sustainable dining that supports both the farmer and environment.

Our five course menu epitomises the ultimate dining experience through an exquisitely new-school wine matched degustation.



DEGUSTATION

FIVE COURSE FOOD MENU | \$99 PER PERSON
FIVE COURSE FOOD & WINE PAIRED MENU | \$149 PER PERSON

Babaganoush

Zaatar Cauliflower, Pickled Onion, Dukkah, Flatbread [DF V]
Paired with 2020 Comyns & Co. 'Popsy' Sparkling Gruner Veltliner

Char-Grilled Tiger Prawn

Coconut Bisque, Spiced Sambal, Fried Onion [DF GF]
Paired with 2019 Tamburlaine 'Mail Run' Riesling

'Muscovy' Duck Breast

Sautéed Greens, Turnip, XO Sauce [DF GF]
Paired with 2018 Margan Barbera

Beef Tenderloin

Fondant Potatoes, Dutch Carrots, Bone Marrow Bordelaise [GF]
Paired with 2018 Tulloch Cabernet Sauvignon

Chocolate Textures

Chocolate Brownie, Milk Chocolate Ganache,
White Chocolate Caramel [V]
Paired with 2020 Jade Estate Botrytis Semillon

2 COURSES | \$65 PER PERSON

3 COURSES | \$80 PER PERSON

ENTRÉES

Babaganoush

Zaatar Cauliflower, Pickled Onion, Dukkah, Flatbread [DF V]

Seared Scallops

Pea Purée, Charred Leek, Avruga Caviar [GF]

Buttermilk Fried Chicken

Palm Sugar Caramel, Pickled Ginger, Baby Herbs [DF]

Char-Grilled Tiger Prawn

Coconut Bisque, Spiced Sambal, Fried Onion [DF GF]

MAINS

Heirloom Beetroot Risotto

'Binnorie' Goats Cheese, Crushed Hazelnuts, Garden Herbs [GF V]

'Fish Of The Day'

Baby Fennel, Celeriac, Sauce Vierge [GF]

'Muscovy' Duck Breast

Sautéed Greens, Turnip, XO Sauce [DF GF]

'Berkshire' Pork Belly

Chorizo Croquette, Glazed Parsnip, Sour Apple

Beef Tenderloin

Fondant Potato, Dutch Carrots, Bone Marrow Bordelaise [GF]

SIDES

Steak Cut Chips, Black Garlic Aioli [V]

Farmhouse Greens, Lemon, Toasted Almonds [GF V]

Estate Honey Glazed Carrots, Dill [GF V]

Roasted Beetroot, Shaved Fennel, Walnuts, Citrus Vinaigrette [DF GF V]

All sides | \$10 each

DESSERTS

Trio Of Sorbets

With Freeze Dried Raspberry, Nut Praline, Autumn Fruits [DF GF V VE]

Salted Caramel Semifreddo

Chocolate Mousse, Peanut Caramel [V]

Wild Hibiscus Pannacotta

Strawberry Textures, Marigolds

Choco'love'

Rich Chocolate Brownie, Milk Chocolate Ganache, White Chocolate Caramel [V]

Cheese Board

Regionally Sourced Cheeses, Fig Paste, Nuts, Housemade Lavosh [V]

DF - Dairy Free GF- Gluten Free V- Vegetarian VE- Vegan



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Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have. Credit card payments incur a merchant service fee of 3% for Diners Club & JCB and 1.5% for other cards, in addition to the total amount payable. These fees are subject to change. Payments by cash or EFTPOS do not incur transaction fees. All prices are inclusive of GST.
[A 10% surcharge applies on Public Holidays.]