

MENU

FARE TO SHARE

- Marinated olives (v/gf) 7
- House-made grilled bread, hummus (v) 7
- Freshly shucked oyster, mignonette, lemon (gf) 4 each
- Popcorn chicken, fresh chilli, sriracha aioli 16
- Feta and kale spanakopita (v) 12
- Pickled peppers, smoked ham hock croquettes 15
- Beetroot, goats curd, horseradish, dressed leaves (v) 17
- Haloumi, compressed watermelon, cucumber (v/gf) 18
- Grilled octopus, fennel, chimichurri (gf) 22
- Lamb ribs, labneh, pistachio, cucumber (gf) 22

CHARCUTERIE

Salumi, prosciutto,
duck parfait 32

Served with seeded mustard,
house-made brioche, pickles
and condiments

LARGER PLATES

- House-made gnocchi, mushrooms,
butternut pumpkin, pecorino (v) 27
- Chicken, baba ganoush, lime potatoes (gf) 29
- 'Kritheraki' risoni with artichokes, parmesan,
olives, cherry tomatoes (v) 26
- Pork belly, white beans, chorizo
rappa leaves (gf) 33
- Snapper, chargrilled lettuce, verjus (gf) 36
- Slow-cooked lamb shoulder, tahini (gf) 68 (for two)
- Market fish special (gf) 34

ON THE SIDE

- Sweet potato fries, aioli (v) 12
- Shaved cabbage, truffle, shaved parmesan (v/gf) 9
- Mixed salad, house vinaigrette (v/gf) 10
- Roast cauliflower, capers, mint, yoghurt (v/gf) 12
- Brussels sprouts, bacon, roasted chestnuts (gf) 12



FROM OUR FARM

- Beef cheek 200g 29
- Grass-fed sirloin 300g 36
- Rib eye 700g (for two) 89

Glenburn farm supplies
grass-fed Black Angus
to Pink Salt exclusively

All our beef is served
with roasted root
vegetable garnish (gf)

THEN AFTER

FROMAGE

- Cheeses (50g each)
- Delice des Cremiers – French Triple Cream
- Herve Mons Bleu des Causses – French Blue Vein
- Reypenaer - Dutch Semi-Hard
- Served with house-made bread and accompaniments

Two for 21 or three for 29

SWEET

- Soft serve of the moment 10
- "Pink Salt Nest" White chocolate egg,
kataifi nest, pistachio
- Drop doughnuts, caramelised pear,
lemon curd ice cream
- Ice cream sandwich 15 each

Instagram @pinksalt #pinksaltdoublebay

Amex incurs
a 3% fee