

SALA

BEACH HOUSE

LUNCH MENU

Artisan Sourdough Breads

with hummus, & sundried tomato pesto and homemade churned butter

Starters

Moroccan Style Chickpea Soup

Rosa tomatoes, dukkha spice, coriander, crumbled feta and toasted bruschetta (V) 120

Pea Protein Vegan Dim Sum

Miso, palm sugar and garlic chilli dressing, pickled Asian vegetables, toasted sesame seeds (V) 125

Crispy Firecracker Calamari

Charred sweet red pepper relish, wild rocket and baby leaf salad, deep fried capers 125

Smoked Salmon and Avo Salad,

Wild micro herbs, horseradish dressing, cream cheese, crispy capers (GF) 145

Chilli Pineapple and Pancetta

Birds eye marinated chunky pineapple, Italian pancetta, candied Cream cheese, organic watercress herbs (GF) 135

(V) Vegetarian, (GF) Gluten Free

Seared Beef Fillet Carpaccio	
Parmesan shaving, rocket, fresh lemon (GF)	145
Caramelised Onion Baked Camembert	
Sweet onion marmalade on local brie, toasted ciabatta (V)	165
Poached Prawn and Citrus Salad,	
Ginger and Dijon dressed prawn, baby gem lettuce leaves, orange slivers, fresh avocado, crumbled feta (GF)	175
Mussels in Tomato Garlic Broth	
White wine steamed west coast mussels, Italian chunky tomato broth, potato and rosemary bread	175
Fresh Local Oysters	
4 Oysters served over crushed ice, tabasco, lemon wedges (GF)	175

Mains

Crumbed Chicken Caesar

Boiled egg, parmesan shavings, streaky bacon, house Caesar dressing, crispy croutons 175

Coriander and Cumin Falafel

Caramelised roast butternut, rosa tomatoes, balsamic and honey aubergine cigar, wild rocket, crumbled feta and tahini aioli dressing.

(V, GF) 190

Beach Poke Bowl

Panko mushrooms, Korean style rice, edamame beans, pickled ginger, cucumber, kimchi, boiled egg, sesame soy vinaigrette, kewpie mayo (V)

245

add salmon 75

Coconut Butter Chicken Curry

North Indian inspired mild butter chicken, steamed basmati rice, crispy onions, carrot sambals, poppadom 165

Coconut Tofu Butter Curry

North Indian inspired mild butter curry, steamed basmati rice, crispy onions, carrot sambals, poppadom (V) 155

Pulled Slow Cooked Pork Belly Bun

Potato and rosemary bun, beach ruby apple slaw, crunchy sauerkraut, crackling and drippings 285

Burnt Butter Line Fish

Greek style couscous, lemon butter caper sauce, basil, fresh tomato salsa
355

Grilled Fresh Salmon

Sweet potato crush, peppadews, feta, coriander, crisp tempura baby spinach, minted pea puree (GF)
385

Seafood & Truffle Pasta

Butter poached prawn, steam mussels, fresh pasta, bouillabaisse sauce, truffle oil
395

Beef Rump

Potato and parmesan rustic wedges, deep fried bone marrow, sweet onion and red wine reduction
325

Sala Burger

Craft spiced burger patty, toasted semolina bun, sharp cheddar, caramelised onions, shoestring fries, crispy onion rings

Sauce: jalapeno mushroom or aged chillie

Lamb 275

Beef 265

Chicken 255

Optional Sides

Rustic style potato wedges 50

Shoe-string fries 50

Buttered herb rice 50

Seasonal salad (V) 50

Desserts

Almond Tart

Shortcrust pastry, almond frangipane, sugared toasted almond, vanilla bean ice cream 135

Turkish Petal Pavlova

Seasonal berries, whipped cream, rose petal syrup, baklava crumble 125

Cacao & Coco

Milk chocolate brownie, coconut & palm sugar ice cream 115

Biscoff Baked Cheesecake

Lemon zest, berry coulis, fresh cream 120

Seasonal Fruit Platter

Selection of Seasonal Fruit (V) (serves 2) 125

Cheese & Preserves Platter,

Selection of local cheese, preserves & melba toast (serves 2) 210