

# MENU



## SALT N PEPPER CAFE | BAR | RESTAURANT |

**Majority of our menu is also available to Takeaway  
Call ahead on (03) 975 1137**

Check out our Meal Deals on Facebook

Set Menus, Functions & Platters available  
Email us for more info [Hanmer@saltnpepper.info](mailto:Hanmer@saltnpepper.info)

We take your dietary needs seriously and ask that you inform our staff of any allergies at the time of ordering. Our kitchen is not allergen or gluten free, even though every care will be taken.

GF	Gluten Free	V	Vegetarian
GFO	Gluten Free Option – if you ask	VG	Vegan
DF	Dairy Free	VGO	Vegan Option
DFO	Dairy Free Option – if you ask		

Bookings are recommended for dinner – call (03) 975 1137



## HOT DRINKS

	Reg	Large
Double Espresso	\$4.00	
Long Black	\$4.00	
Americano	\$4.50	
Macchiato	\$4.50	
Vienna	\$4.50	
Fluffy	\$2.00	
Flat White	\$4.50	\$5.50
Latte	\$4.50	\$5.50
Cappuccino	\$4.50	\$5.50
Mocha	\$5.00	\$5.50
Hot Chocolate	\$4.50	\$5.50
Turmeric Latte	\$4.50	\$5.50
Chai Latte - Spiced	\$4.50	\$5.50
Chai Latte – Vanilla	\$4.50	\$5.50
Lemon Ginger Honey	\$5.50	
Pot of Tea for One	\$5.50	
Pot of Tea for Two	\$7.50	

### Tea's

English Breakfast, Peppermint, Earl Grey  
Pomegranate Oolong, Citron Green, Chamomile

**Extra + \$0.50**

Coffee shot, Coffee Syrup's -Vanilla, Caramel, Hazelnut

**Milk Alternatives + \$0.50**

Soy, Almond, Coconut, Oat

## COLD DRINKS

<b>Iced Coffee</b> - Ice, Milk, Double Shot Espresso	\$6.00
<b>Iced Americano</b> - Ice, Iced Water, Double Shot Espresso	\$6.00
<b>Iced Chocolate</b> – Milk, Chocolate, Ice-cream, Cream	\$7.50
<b>Iced Mocha</b> – Milk, Double Shot Espresso, Chocolate, Ice-cream, Cream	\$7.50
<b>Fruit Smoothies</b> Berry smoothie, Banana smoothie, Mango smoothie	\$7.50
<b>Milkshakes</b> – Chocolate -Strawberry -Vanilla - Banana -Spearmint -Caramel -Lime -Creaming Soda	\$6.50
<b>Extras</b> * Milk alternatives - Soy, Almond, Coconut	<b>+ \$1.00</b>
<b>Bottled Fruit Juice</b> Apple & Guava - Apple, Orange & Mango - Apple & Feijoa - Apple & blackcurrant	\$5.50
<b>Schweppes Bottle Drinks</b> Lemonade - Lemon Lime & Bitters - Ginger Beer	\$5.50
<b>Coke - Diet Coke – Coke Zero – Fanta – L&amp;P</b>	\$5.50
<b>Fruit Juice by the Glass</b> Orange, Apple, Pineapple	\$5.50
<b>Amplify Kombucha</b> Original - Ginger Lemon - Raspberry Lime	\$5.50
<b>Still Water Bottled</b>	\$6.00
<b>Sparkling Water</b>	\$6.00
<b>House made Iced Tea</b> Lychee – Peach	\$5.50

# WINE

WHITE WINE	GLASS	BOTTLE	RED WINE	GLASS	BOTTLE
<b>Sparkling</b>			<b>Rose</b>		
Eagle hawk Cuvee Brut	\$12.00	\$48.00	House Rose	\$11.00	\$44.00
Jacob's Creek Reserve Prosecco	\$12.50	\$50.00	Squealing Pig Rose	\$13.00	\$52.00
Daniel Le Burn Non-Vintage	-	\$60.00			
<b>Riesling</b>			<b>Cabernet Sauvignon</b>		
Whither Hill Riesling	\$12.00	\$48.00	Pepper jack Cabernet Sauvignon	\$14.00	\$56.00
Main Divide Riesling	\$14.00	\$55.00			
<b>Chardonnay</b>			<b>Shiraz</b>		
Mount Brown Chardonnay	\$11.00	\$44.00	Pepper Jack Shiraz	\$15.00	\$60.00
Main Divide Chardonnay	\$14.00	\$55.00			
<b>Pinot Gris</b>			<b>Pinot Noir</b>		
Mount Brown Pinot Gris	\$11.00	\$44.00	Mount Brown Pinot Noir	\$12.00	\$48.00
Squealing Pig Pinot Gris	\$13.00	\$52.00	Squealing Pig Pinot Noir	\$14.00	\$56.00
MT. Difficulty Roaring Meg Pinot Gris	\$14.00	\$56.00	MT. Difficulty Roaring Meg Pinot Noir	\$15.00	\$65.00
<b>Sauvignon Blanc</b>			<b>Merlot</b>		
Mount Brown Sauvignon Blanc	\$11.00	\$44.00	Shingle Peak Merlot	\$12.00	\$48.00
Squealing Pig Sauvignon Blanc	\$13.00	\$52.00	Main Divide Merlot	\$14.00	\$55.00
Main Divide Sauvignon Blanc	\$14.00	\$55.00			
MT. Difficulty Roaring Meg Sauv Blanc	\$14.00	\$56.00	<b>Port</b>		
			Penfolds Fathers 10-Year-old Tawny Port	\$9.00	

## B E E R

ON TAP	
BRB American Pepper Ale	\$12.00
BRB Golden lager	\$12.00
Founders Pilsner	\$13.00
BRB Apple Cider	\$12.00
<b>BOTTLED</b>	
Speights	\$8.50
Speights old dark	\$8.50
Corona	\$9.00
Heineken	\$9.00
Heineken Zero	\$8.00
Heineken Light	\$8.00
<b>CRAFT BEERS</b>	
<b>Three Boys 330ml</b> – IPA, Pilsner, Lager	\$14.00
<b>Panhead Super Charger APA 330ml</b> –	\$14.00
<b>Panhead Quick Change XPA 330ml</b> –	\$14.00
<b>Panhead Port Road Pilsner 330ml</b> –	\$14.00
<b>Tuatara Beers 330ml</b> – Hazy Pale Ale, APA, Pilsner	\$13.00

## C I D E R

Somersby Cider	\$10.00
Wild side Cider – Strawberry & Lime	\$15.00
Wild side Cider – Feijoa Passionfruit	\$15.00

## S P I R I T S

All Spirits served with your choice of mixers: Soda Water, Cola, Lemonade, Tonic, Dry Ginger Ale, Orange Juice	
Pimm’s, Canadian Club Whiskey, Jim - Beam Bourbon, Malibu Rum, Bacardi Rum, Coruba Rum, Appleton Estate Rum, Jägermeister	<b>Single \$9.00 / Double \$11.00</b>
Absolut Vodka, Baileys, Kahlua, Frangelico,	
Jose Cuervo Tequila, Sailor Jerry Spiced Rum,	
St Remy Brandy, Bombay Sapphire Dry Gin,	
Jack Daniels Whiskey, Malfy-Rosa Pink Gin	
Makers Mark Bourbon, Chivas Regal Scotch,	<b>Single \$10.00 / Double \$12.50</b>
Glenfiddich Single Malt Whiskey, Jameson Irish Whiskey,	

## **BREAKFAST 7AM TO 11:30AM**

**(All Breakfast served with FREE RANGE Eggs)**

### **The Works \$23.00 (GFO)**

Eggs any way (scrambled, poached, fried) sausage, grilled tomato, bacon, creamy mushrooms, hash browns, seasonal greens, and sourdough toast

### **Veggie Delight \$24.00 (GFO)**

Eggs any way (scrambled, poached, fried) avocado, grilled tomato, creamy mushrooms, grilled halloumi, potato & herb rosti, seasonal greens and sourdough toast

### **Pancakes \$22.00**

Layered Pancakes, grilled banana, bacon, maple syrup, ice-cream, cream and fruits

### **Avo Smash \$23.00 (GFO)**

Poached eggs on smashed avocado, mixed herbs, fresh tomato, radish, feta, and salsa verde on sourdough toast

### **Eggs Benny Bacon \$22.50 (GFO)**

Poached eggs, bacon, baby spinach with hollandaise on sourdough. toast, OR **Smoked Salmon Benny \$25.00**

### **Omelette \$21.00 (GFO)**

3 Egg omelette, smoked ham, fresh tomato, cheese, and salad

### **Breakfast Salad Bowl \$18.00**

Grilled Halloumi, quinoa, mixed greens, avocado, radish, black pepper, sliced lemon, beetroot hummus, sauerkraut, poached eggs drizzled with olive oil

### **Organic Granola \$16.50**

Organic Granola with vanilla yoghurt, berry compote, fresh fruit and drizzled with local wildflower honey, toasted pistachio

### **Eggs on Toast \$14.00 (GFO)**

Eggs any way (scrambled, poached, fried), baby spinach on sourdough toast

### **Toast \$7.50 (GFO)**

2 Toasted Sourdough Bread with jam or honey

### **Extras \$4.50 each**

- 2 Eggs - 1 Toast (\$2.00) - Hash browns - Bacon - Grilled Halloumi - Mushrooms - Grilled Tomato - Avocado - Feta - Sausage  
- Hollandaise Sauce - Gluten Free Toast - Smoked Salmon (\$6.00)

## **KIDS BREAKFAST 7AM TO 11:30AM**

### **Breakfast Burger \$10.90**

Bacon, fried egg, hash brown, tomato relish on English muffin

### **Mini Breakfast \$12.90**

Sausage, bacon, hashbrown and scrambled eggs

### **Kids Pancake \$11.90**

With maple syrup, berry compote, ice-cream & grilled banana

## **KIDS LUNCH & DINNER 11.30AM TIL LATE**

Kids Steak & Chips (GFO) \$14.00

Kids Chicken Nuggets & Chips \$14.00

Kids Blue Cod Fish & Chips (GFO) \$15.00

Kids Slider Burger & Chips \$14.00

Beef Pattie, tomato, lettuce, cheese, tomato sauce

Kids Mini Hotdog & Chips \$14.00

Kids Pasta \$14.00

## **ALL DAY SNACK MENU FROM 11:30AM TO 5:00PM**

Bowl of Fries \$11.00

Fries with Cheese & Mushroom Gravy \$14.00

Bowl of wedges \$13.00

Bowl of Potato Wedges with sour cream and sweet chilli sauce

Loaded Wedges \$16.00

Potato wedges topped with bacon, cheese, BBQ sauce & aioli

Guacamole with corn chips \$13.00 (GF)

### **Chicken Nibbles \$17.00 (GFO)**

Salt n Pepper marinated chicken nibbles served with mint yoghurt

## **LUNCH MENU 11:30AM TO 5:00PM**

### **Beef Hash \$25.00 (GFO)**

Corned Beef with roast gourmet potatoes, confit tomato, capsicum on mesclun garnish with feta, pesto, Italian glaze, fried eggs on top

### **Blue Cod Fish & Chips \$32.00 (GFO)**

Beer battered Blue Code served with house salad, chips, lemon, house tartare \*(Pan-fried \$3 extra)

### **Pulled Pork Nachos \$23.00 (GFO)**

With sour cream, mozzarella cheese, avocado & jalapeno peppers

**Vegetarian Nachos \$22.00 (GFO, DFO)**

Chilli beans, mushrooms, olives, cherry tomato, spinach, cheese, corn kernels, sour cream, avocado & jalapeno peppers

**Southern Chicken Tacos \$24.50**

Buttermilk fried Chicken, coleslaw, pico de gallo, mint raita on soft tacos

**Venison Steak Sandwich \$25.00 (For Gluten Free \$1 Extra)**

Venison Denver leg, onion marmalade, tomato, cheese, lettuce, chimichurri, mayo on sourdough bread and served with fries

**Angus Beef Burger \$25.00**

Beef Patty, bacon, fried egg, cheese, lettuce, tomato, gherkins, aioli, beetroot relish served with fries

**Spiced Chicken Burger \$25.00 (For Gluten Free \$1 Extra)**

Homemade chicken Patty, bacon, lettuce, cheese, tomato, slice red onion, sriracha mayo, yoghurt mint chutney, served with fries

**Vegetarian Burger \$25.00 (For Gluten Free \$1 Extra)**

Black Bean Patty, lettuce, tomato, halloumi, gherkins, avocado, sriracha mayo, served with fries

**Pasta \$24 (Vege option available)**

Creamy chicken and mushroom pasta toss with basil pesto

**PLATTERS 11:30AM TO 9:00PM**

**Seafood Platter Great for Sharing! \$38.00**

Pan-fried or Beer Battered Fish, Seared Scallops, Garlic Prawns, Lemon Garlic Mussels, Pickles, Seaweed, Croutes & Lemon

**Cheese Platter \$36.00**

Brie, Blue & Cheddar cheese, relish, grapes, dry nuts, crackers & bread

**SALADS 11:30AM TO 9:00PM**

**Waldorf Salad \$23.00 (GFO)**

Tomatoes, apple, grapes, candied walnuts, mixed greens, with honey mustard dressing -Add Grilled Chicken + \$5.00 or Garlic Prawns + \$6.00

**Salt N Pepper Squid Salad \$27.00**

Crispy fried squid on baby greens, red onion, cherry tomato, orange, pumpkin, mung beans, feta drizzled with Squid dressing

**Asian Duck Salad \$28.00**

Sliced duck breast, baby greens, coriander, mint, mung beans, peanuts, cherry tomato, crispy onions, layered between crispy summer sheet, balsamic glaze

**Crispy Salmon Quinoa Salad \$30.00 (GF)**

Crispy skinned salmon fillet on quinoa salad with pumpkin, cashews, roasted peppers, baby spinach, cherry tomato, red onion, and mint dressing

## **DINNER MENU 5:00PM – 9:00PM**

### **STARTERS**

**Garlic Bread \$11.00** Add cheese for \$1.00

**Chicken Roulade \$16.90**

Filling of Spinach, feta & artichoke drizzled with salsa verde

**Pork Belly \$18.90**

Sliced pork belly on pea & cauliflower puree served with vermouth Jus

**Seared Scallops \$17.90**

Seared Scallops served with parsnip puree, sprinkled with pine nuts

### **MAINS**

**Blue Cod Fish & Chips \$32.00 (GFO)**

Beer battered Blue Cod with house salad, chips, lemon, tartare sauce

\*(Pan-fried \$3 extra)

**Mushroom, Pea & Asparagus Risotto \$29.00 (V, GF, VGO)**

With spinach, cherry tomato, white wine, cream & parmesan

**Lamb Lion Fillet \$36.00 (GFO)**

With creamy potato mash, roast veggies, salsa verde and jus

**Seafood Paella \$32.00 (GFO)**

With prawns, squid, mussels, Arborio rice, tomatoes, spinach, garlic, onion, chilli with a touch of cream

**Stuffed Chicken \$33.00**

Chicken Breast stuffed with cheese & wholegrain mustard wrapped in Bacon served on potato mash, and creamy honey mustard sauce

**Pan Fried Duck Leg \$36.00 (GFO)**

Served on beetroot puree, roast veggies, and jus

**Venison Denver Leg \$35.00 (GFO)**

On creamy mash, roast veggies, chimichurri, and plum jus

**Salmon \$37.00 (GFO)**

Pan-fried Salmon fillet with garlic prawns served on potato mash, apple salsa verde and drizzled with lemon herb oil.

**Beef cheeks \$34.00 (GFO)**

Oven roast beef cheeks on cauliflower puree with potato rosti, chargrilled veggies and jus

**Char Grilled Steak (GFO, DFO)**

Steak cooked as per your liking served with chips, salad and choice of sauce Mushroom, Gravy, Red Wine Jus, Peppercorn or Garlic butter (Replacement with Mash & Veggies \$2 extra)

**Sirloin \$34.00**

**Rib-Eye \$38.00**



## DESSERT

### **Cheesecake \$15.00**

Cheesecake of the day served with cream & ice-cream

### **Chocolate Brownie (GF) \$14.00**

Served with chocolate glaze, cream & ice-cream

### **Adults Sundae \$13.00 / Kids Sundae \$5.00**

Vanilla ice-cream, sprinkles, wafer with choice of topping  
Chocolate, Strawberry or Caramel

### **Baileys Affogato \$15.00** \*contains alcohol.

Double Espresso shot, vanilla ice-cream, Baileys Irish Cream shot

### **Dessert of the day \$15.00**

Chef's choice of dessert served with ice-cream & cream

### **Glass of Port \$9.00**