M E N U

 

**S A L T N P E P P E R**

**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

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

   

**H O T D R I N K S**

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|  | **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 GreyPomegranate Oolong, Citron Green, Chamomile**Extra** **+ $0.80**Coffee shot, Coffee Syrup’s -Vanilla, Caramel, Hazelnut **Milk Alternatives + $1.00**Soy, Almond, Coconut, Macadamia |

**C O L D D R I N K S**

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

**W I N E**

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| **WHITE WINE** | **GLASS** |  **BOTTLE** |
| **Sparkling** |  |  |
| Eaglehawk Cuvee Brut | $12.00 | $45.00 |
| Lindauer Summer Blush | $12.00 | $48.00 |
| Daniel Le Burn Non-Vintage | **-** | $60.00 |
| **Riesling** |  |  |
| Whither Hill Riesling | $12.00 | $46.00 |
| Main Divide Riesling | $14.00 | $55.00 |
| **Chardonnay** |  |  |
| Mount Brown Chardonnay | $10.00 | $42.00 |
| Main Divide Chardonnay | $14.00 | $55.00 |
| **Pinot Gris** |  |  |
| Mount Brown Pinot Gris | $10.00 | $42.00 |
| Squealing Pig Pinot Gris | $12.00 | $48.00 |
| MT. Difficulty Roaring Meg Pinot Girs | - | $55.00 |
| **Sauvignon Blanc** |  |  |
| Mount Brown Sauvignon Blanc | $10.00 | $42.00 |
| Squealing Pig Sauvignon Blanc | $12.00 | $48.00 |
| Main Divide Sauvignon Blanc | $14.00 | $55.00 |
| MT. Difficulty Roaring Meg Sauv Blanc | - | $55.00 |
| **RED WINE** | **GLASS** | **BOTTLE** |
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| **Rose**  |  |  |
| Catherine’s Block Rose | $10.00 | $44.00 |
| Squealing Pig Rose | $13.00 | $50.00 |
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| **Cabernet Sauvignon** |  |  |
| Pepper jack Cabernet Sauvignon | $14.00 | $56.00 |
| **Shiraz**Pepper Jack Shiraz | $15.00 | $60.00 |
| **Pinot Noir** |  |  |
| Mount Brown Pinot Noir | $12.00 | $46.00 |
| Squealing Pig Pinot Noir | $14.00 | $56.00 |
| MT. Difficulty Roaring Meg Pinot Noir | $15.00 | $60.00 |
| **Merlot** |  |  |
| Shingle Peak Merlot | $12.00 | $44.00 |
| Main Divide Merlot | $14.00 | $55.00 |
| **Port** |  |  |
| Penfolds Fathers 10-Year-old Tawny Port | $8.50 |  |
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**B E E R**

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| **ON TAP** |  |
| Salt n Pepper Ale | $10.00 |
| Salt n Pepper Pilsner | $12.00 |
| Asahi Super Dry | $11.00 |
| Honesty Box Cider | $10.00 |
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| **BOTTLED** |  |
| Speights | $8.50 |
| Speights old dark | $8.50 |
| Corona  | $9.00 |
| Heineken | $9.00 |
| Heineken Zero | $8.00 |
| BRB Edison Light | $8.00 |
| **CRAFT BEERS** |  |
| **MAC’s 330ml** – IPA, Pale Ale, Pilsner, Porter | $12.00 |
| **Three Boys 330ml** – IPA, Pils, Lager | $14.00 |
| **Brothers Beers 330ml** – IPA, Pale Ale, Lager | $14.00 |
| **Tuatara Beers 330ml** – Hazy Pale Ale, APA, Pilsner | $13.00 |
| Moa Session Pale Ale 330mlP |  $12.00 |
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 **C I D E R**

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| Somersby Cider | $10.00 |
| Wildside Cider - Wildberries | $14.00 |
| Wildside Cider – Feijoa Passionfruit | $14.00 |
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| **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 |
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| Pimms, Canadian Club Whiskey, Jim - Beam Bourbon, Malibu Rum, Bacardi Rum, |  |
| Absolut Vodka, Baileys, Kahlua, Frangelico, | **Single $8.00 / Double $10.00** |
| 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,  | **Single $10.00 / Double $12.50** |
| Glenfiddich Single Malt Whiskey, Jameson Irish Whiskey, |  |
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**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, mushrooms, hash browns, baked beans, seasonal greens and sourdough toast

**Veggie Delight $23.00 (GFO)**

Eggs any way (scrambled, poached, fried) avocado, grilled tomato, mushrooms, baked beans, hash browns, seasonal greens and sourdough toast

**Pancakes $22.00**

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

Cream and fresh fruit

**Avo Smash $23.00 (GFO)**

Poached eggs on smashed avocado, semi dried tomato, mesclun,

tomato, feta on sourdough toast

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

Poached eggs, bacon, spinach with hollandaise on sourdough toast, OR **Smoked Salmon Benny $24.50**

**Omelette $21.00 (GFO)**

3 Egg omelette, smoked ham, fresh tomato, onion, cheese, toast and chutney

**Organic Muesli Parfait $16.50**

Organic Paleo Muesli with 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), wilted spinach on sourdough toast

**Toast $7.50 (GFO)**

2 Toasted Sourdough Bread with jam or honey

**Replacements/Extras $4.50 each**

- 2 Eggs - Sausage - Hash browns - Baked Beans - Bacon -

- Mushrooms - Grilled Tomato - Avocado - Toast $2.00

- Hollandaise Sauce - Gluten Free Toast - Smoked Salmon $6.00

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

Breakfast Burger $10.90

Bacon, fried egg, hash brown on English muffin

Kids Scrambled eggs on sourdough toast $10.90

Kids Pancake $10.90

With maple syrup, ice-cream, grilled banana

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

Kids Steak & Chips (GF) $14.00

\*Chips may contain traces of gluten

Kids Chicken Nuggets & Chips $14.00

Kids Fish & Chips $14.00

Kids Slider Burger & Chips $14.00

with beef Pattie, tomato, lettuce, cheese, tomato sauce

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

**Bowl of Fries $11.00**

\*Chips may contain traces of gluten

**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 Chipotle sauce & aioli

**Kumara Wedges $12.00**

\*May contain traces of gluten

Bowl of Kumara wedges served with aioli

**Onion Rings $12.00**

Bowl of battered onion rings with aioli

**Pulled Pork Nachos $22.00** (GFO)

With sour cream, cheese, avocado & jalapeno peppers

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

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

**Quesadilla $22.00 (vegetarian option available)**

Spiced Chicken, corn, bell pepper, garlic, onion, green chillies, cheese in grilled tortilla and sour cream

**LUNCH MENU 11:30AM TO 3:00PM**

**Open BBQ Steak Sandwich $24.50**

Scotch Fillet steak, Fried egg, onion marmalade, tomato, cheese, mixed greens, beetroot relish on Sourdough bread and served with side of fries

**Angus Beef Burger $24.50**

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

**Vegetarian Burger $24.50**

Vege Patty, mixed greens, tomato, cheese, gherkins, avocado, aioli, onion rings served with fries.

**Southern Chicken Tacos $24.50**

Fried Chicken, mixed greens, tomato salsa, mint raita, sweet corn on soft tacos

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

Creamy chicken and mushroom pasta toss with basil pesto

**Chicken Schnitzel $25.00**

Panko Chicken breast schnitzel served with chips and salad, mushroom sauce

**Blue Cod Fish & Chips $29.50 (GFO)**

Beer battered Blue Code served with house salad, chips, lemon, house tartare

\*chips may contain traces of gluten

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

**Seafood Platter $33**

Beer Battered Fish, lemon pepper squid, prawn twister, crumbed mussels, fries served with coleslaw and tartare Sauce

**Cheese Platter $35**

Brie cheese, blue cheese, cheddar, relish, grapes, dry nuts, crackers & bread

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

**Caesar Salad $23.00 (GFO)**

Cos lettuce, crispy bacon, croutons, shaved parmesan, boiled egg

Caesar dressing contains anchovies

* Add Grilled Chicken + $5.00 and Grilled 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 $29.00 (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**

**S T A R T E R S**

**Garlic Bread $10.90**

**Butter Milk Fried Chicken Tenders $16.90**

Served with coleslaw, Hot honey dip

**Butter Garlic Prawns $17.90**

Prawns, garlic, white wine, butter, olive oil and lemon on sourdough

**Goat Cheese Arancini Balls $17.90**

Serve with white bean salad, lemon sour cream, dill, balsamic reduction

**M A I N S**

**Blue Cod Fish & Chips $29.50 (GFO)**

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

**Pea, Mint, Pumpkin Risotto $26.00 (V, GF, VGO)**

Roasted honey pumpkin, pea, mint, spinach, cherry tomato, creamy white wine, parmesan

Vegan Option: made with coconut milk $27.00

**Seafood Paella $30.00 (GFO)**

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

**Char Grilled Chicken $28.00 (GFO, DFO)**

Grilled Chicken Breast wiped potato mash, broccoli and creamy mushroom sauce.

**Confit Duck Leg $32.00 (GFO)**

Served with potato mash, grilled asparagus, red wine jus, orange, fennel seed salad

**Herb Crust Lamb Rack $34.00**

Served on pan fried gnocchi, snow-peas, chargrilled veggies, crispy kale and jus

**Pork Belly $34.00 (GFO, DFO)**

Served with kumara rosti, petit salad, broccolini, seasonal veggies, apple puree and jus

**Blackened Salmon $33.00 (GFO)**

Spiced blackened salmon fillet, with whipped creamy potato mash, mint raita, baby greens and a fig balsamic reduction

**Aged Sirloin $32.00 (GFO, DFO)**

Hand Picked Pure South Aged 55- day Sirloin, cooked as per your liking served with Chips & salad, Choice of sauce

(Replacement with Mash & Vege $3 extra)

**Grilled Eye Fillet $36.00 (GFO)**

With pumpkin puree, steamed vegetables, sliver beet, pan fried broccoli, kumara mash and jus

**D E S S E R T**

**Sticky Date & Fig Pudding $14.00**

Served with butterscotch sauce, cream & ice-cream

**Chocolate Brownie (GF) $14.00**

Served with chocolate glaze, cream & ice-cream

**Adults Sundae $12.00 / Kids Sundae $5.00**

Vanilla ice-cream, sprinkles, wafer with choice of topping

Chocolate, Strawberry or Caramel

**Baileys Affogato $13.00 \***contains alcohol

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

**House crumble $14.00**

Served with ice-cream, cream

**Glass of Port $8.50**

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