M E N U

A close up of a logo

Description automatically generated

**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.

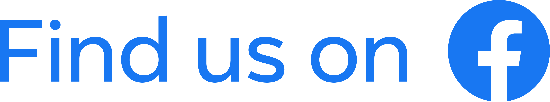
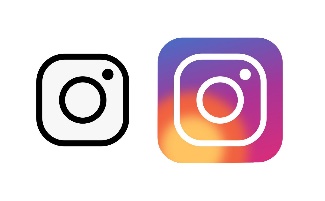
GF Gluten Free V Vegetarian

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

 [](https://www.bing.com/images/search?q=tripadvisor+logo&id=A16999F211954CDDE35BDA6BF74C449D889F97F0&FORM=IQFRBA) 

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

|  |  |  |
| --- | --- | --- |
|  | **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, 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 – Peach | $5.50 |

**W I N E**

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| --- | --- | --- |
| **WHITE WINE** | **GLASS** | **BOTTLE** |
| **Sparkling** |  |  |
| Eagle hawk Cuvee Brut | $12.00 | $48.00 |
| Jacob’s Creek Reserve Prosecco | $12.50 | $50.00 |
| Daniel Le Burn Non-Vintage | **-** | $60.00 |
| **Riesling** |  |  |
| Whither Hill Riesling | $12.00 | $48.00 |
| Main Divide Riesling | $14.00 | $55.00 |
| **Chardonnay** |  |  |
| Mount Brown Chardonnay | $11.00 | $44.00 |
| Main Divide Chardonnay | $14.00 | $55.00 |
| **Pinot Gris** |  |  |
| Mount Brown Pinot Gris | $11.00 | $44.00 |
| Squealing Pig Pinot Gris | $13.00 | $52.00 |
| MT. Difficulty Roaring Meg Pinot Gris | $14.00 | $56.00 |
| **Sauvignon Blanc** |  |  |
| Mount Brown Sauvignon Blanc | $11.00 | $44.00 |
| Squealing Pig Sauvignon Blanc | $13.00 | $52.00 |
| Main Divide Sauvignon Blanc | $14.00 | $55.00 |
| MT. Difficulty Roaring Meg Sauv Blanc | - | $56.00 |
| **RED WINE** | **GLASS** | **BOTTLE** |
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| **Rose** |  |  |
| House Rose | $11.00 | $44.00 |
| Squealing Pig Rose | $13.00 | $52.00 |
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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 | $48.00 |
| Squealing Pig Pinot Noir | $14.00 | $56.00 |
| MT. Difficulty Roaring Meg Pinot Noir | $15.00 | $65.00 |
| **Merlot** |  |  |
| Shingle Peak Merlot | $12.00 | $48.00 |
| Main Divide Merlot | $14.00 | $55.00 |
| **Port** |  |  |
| Penfolds Fathers 10-Year-old Tawny Port | $8.50 |  |
|  |  |  |

**B E E R**

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| --- | --- |
| **ON TAP** |  |
| Salt n Pepper Ale | $11.00 |
| Salt n Pepper Pilsner | $12.00 |
| Asahi Super Dry | $12.00 |
| Honesty Box Cider | $12.00 |
|  |  |
| **BOTTLED** |  |
| Speights | $8.50 |
| Speights old dark | $8.50 |
| Corona | $9.00 |
| Heineken | $9.00 |
| Heineken Zero | $8.00 |
| Heineken Light | $8.00 |
| **CRAFT BEERS** |  |
| **MAC’s 330ml** – IPA, Pale Ale, Pilsner, Porter | $12.00 |
| **Three Boys 330ml** – IPA, Pilsner, Lager | $14.00 |
| **Panhead Super Charger APA 330ml** – | $14.00 |
| **Panhead Quick Change XPA 330ml** – | $14.00 |
| **Panhead Port Road Pilsner 330ml** – | $14.00 |
| **Tuatara Beers 330ml** – Hazy Pale Ale, APA, Pilsner | $13.00 |

**C I D E R**

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| --- | --- |
| Somersby Cider | $10.00 |
| Wild side Cider - Wild berries | $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, |  |
| Absolut Vodka, Baileys, Kahlua, Frangelico, | **Single $9.00 / Double $11.00** |
| 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, |  |

**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 $23.00 (GFO)**

Eggs any way (scrambled, poached, fried) avocado, grilled tomato, creamy mushrooms, grilled halloumi, hash browns, 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, semi dried tomato, mesclun,

tomato, feta 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 Toast

**Breakfast Salad Bowl $18.00**

Grilled Halloumi, Quinoa, mixed greens, avocado, radish, black pepper, sliced lemon, poached eggs drizzled with olive oil

**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), baby 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 - 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

Kids Chicken Nuggets & Chips $14.00

Kids Fish Bites & Chips $14.00

Kids Slider Burger & Chips $14.00

Beef Pattie, tomato, lettuce, cheese, tomato sauce

Kids Meatball Pasta $14.00

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

**Bowl of Fries $11.00**

**Fries with Cheese & 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 Chipotle sauce & aioli

**Kumara Wedges $13.00**

Bowl of Kumara wedges served with aioli

**Onion Rings $12.00**

Bowl of battered onion rings with aioli

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

With sour cream, mozzarella cheese, avocado & jalapeno peppers

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

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

**Southern Chicken Tacos $24.50**

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

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

**Open BBQ Steak Sandwich $24.50**

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

**Angus Beef Burger $24.50**

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

**Chicken Burger $24.50**

Fried chicken, lettuce, cheese, tomato, slice red onion, beetroot relish, peri-peri sauce served with fries

**Vegetarian Burger $24.50**

Vege Patty, lettuce, tomato, cheese, gherkins, avocado, aioli, onion

rings served with fries

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

Creamy chicken and mushroom pasta toss with basil pesto

**BBQ Pork Ribs $25.00**

BBQ Pork ribs served with coleslaw and potato wedges

**Blue Cod Fish & Chips $32.00 (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 $36.00**

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

**Cheese Platter $35.00**

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

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 $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**

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

**Cheese Garlic Bread $10.90**

**Chicken Croquettes $16.90**

Chicken croquettes, green beans, confit tomato, penne potato salad and jus

**Butter Garlic Prawns $17.90**

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

**Seared Scallops $17.90**

Seared Scallops served with parsnip puree, sprinkled with pine nuts

**M A I N S**

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

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

**Pea, Mint, Pumpkin Risotto $28.00 (V, GF, VGO)**

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

**Seafood Paella $32.00 (GFO)**

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

**Char Grilled Chicken $30.00 (GFO)**

Grilled Chicken Breast on whipped potato mash, broccoli, and creamy mushroom sauce

**Confit Duck Leg $36.00 (GFO)**

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

**Herb Crust Lamb Rack $35.00**

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

**Pork Belly $36.00 (GFO, DFO)**

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

**Blackened Salmon $36.00 (GFO)**

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

**Grilled Pork Fillet $34.00 (GFO)**

Grilled honey & garlic Pork Fillet served on mash potato, roasted veggies and jus

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

Steak cooked as per your liking served with Chips & salad, Choice of sauce (Replacement with Mash & Veggies $2 extra)

**Sirloin $34.00 Rib-Eye $38.00**

**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 $15.00 \***contains alcohol.

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

**House crumble $15.00**

Served with ice-cream, cream

**Glass of Port $8.50**