Salinity
RESTAURANT & BAR

Small

Roasted Bone Marrow 24
onion jam, miso butter, house bread

Goat's Cheese Bruschetta 28
citrus goat's cheese, tomato medley, basil oil

Smoked Fish Pâté 30
pickled beetroot, fried capers, grilled focaccia

Fried Calamari (Spicy) 30
black garlic aioli, house-blend chilli oil, truffle seasoning

Pacific Oysters (Half Dozen) 36
natural with mignonette or battered with aioli

Kingfish Crudo 36
mango vinaigrette, fried shallots, kaffir lime and chilli oil

Paua & Prawn Toast 36
sesame crust, red curry sauce

Tuna Tartare 36
compressed cucumber, yuzu and ginger dressing, wasabi cream, dumpling cup or lettuce cup

Mains

Sides are recommended with all mains

Vegan Bowl 36
fried tofu, edamame, crispy potato, green bean, broccolini, peanut sauce

Fish & Chips 36
tartare sauce, lemon

Scallop Linguine 38
chilli, garlic, caper, medley tomatoes, aged parmesan

Lumina Lamb Rump 48
wilted greens, sweet potato puree, pistachio crusted, lamb jus

Crab Risotto 48
tempura soft shell crab, crab meat, saffron infused, miso butter

Angus Eye Fillet 54
200g, truffle polenta, broccolini, baby carrot, jus

Market Fish P.O.A

Dessert

Sorbet Selection 18

Basque Cheesecake 20
strawberry compote

Red Wine Poached Pear 20
mascarpone, pistachio

Tiramisu 20

Affogato 22
choice of Frangelico, Kahlúa or Baileys

NZ Artisan Cheese 30
crackers, honey

Salinity Experience

SEVEN COURSES 159

Wine pairing available **39**
60ml pours

Goat's cheese bruschetta
Ca Montini Prosecco

Pacific oyster
Hunter's Sauvignon Blanc

Kingfish crudo
Babich Pinot Gris

Paua & prawn toast
Rosabel Rosé

Tuna tartare
Luna Chardonnay

Crab risotto
B&G Réserve Pinot Noir

Affogato
choice of Frangelico, Kahlúa or Baileys

Bar Snacks

Fries 14
aioli

Marinated Olives 16
white anchovy

Charred Edamame 16
chilli oil, flaky salt

Chicken Bites 26
with gochujang and honey glaze

Grilled King Prawn 99
nahm jim

Salinity Seafood Platter 129
smoked fish pate, kingfish crudo, pacific oyster, fried calamari, tuna tartare, house bread

Kids

Kid's Fish 16
with chips or salad

Kid's Chicken 16
with chips or salad

Kid's Pasta 18
bacon, parmesan

Brunch

9AM - 12PM

Bacon & Eggs (any style) 20
sourdough, roasted tomato, bacon, butter

Black Pudding Scramble (spicy) 26
house-blend chilli oil, sourdough

Omelette 26
goat's cheese, baby spinach, sundried tomato

The Classic 28
creamy mushroom, baby spinach, bacon, aged parmesan, poached egg

Avocado Toast 30
ricotta cream, crushed avo, pistachio dukkha, poached eggs

Hot Benny 30
sourdough, sriracha hollandaise, poached eggs, baby spinach, bacon or mushrooms

Full Breakfast 32
eggs any style, bacon, sausage, mushroom, tomato, avocado, sourdough

BUILD YOUR OWN BREAKFAST
Sourdough **6**, Mushrooms **8**, Bacon **8**
Avocado **8**, Black Pudding **10**, Sausage **10**
Creamy Mushrooms **12**

Kid's Bacon & Eggs 14
with grilled ciabatta

Kid's Omelette 16
with cheese and bacon

Kid's French Toast 16
maple syrup

Sides

Triple-Cooked Duck-Fat Potatoes 14
rosemary salt

Fries 14
aioli

Cos Salad 16
house dressing, croutons, aged parmesan

Charred Broccolini 18
miso butter, pistachio crumb

Please notify your server of any allergy.
Food prepared here may contain milk, eggs, wheat, soybean, peanuts, gluten, tree nuts, fish and shellfish.