

SALT



DITALIA

CAFE • BAR • RESTAURANT

MENU



Food Menu

Salt is the oldest flavour on earth. Before spice routes, before restaurants, before the art of cooking itself – there was salt. It is the ingredient that makes everything else sing.

At Salt di Italia, we believe Italian food is not a cuisine. It is a love language. Every dish on this menu is a conversation between the land, the season, and the hands that shaped it – rooted in the traditions of Italy, brought to life with the ingredients around us today.

Pull up a chair. Pour the wine. Let the food do the talking.

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Breakfast Menu

Served all day  

All our breakfast are cooked with free range eggs

Toast Your Way \$10

Sourdough, Raisin, Multigrain Or Gluten Free | Choice Of Butter, Vegemite, Nutella, Jam or Honey

Add:

Ham & Cheese	\$4
Ham, Cheese & Tomato	\$5

Croissant \$11

Choice Of Butter, Vegemite, Nutella, Jam or Honey

Add:

Tomato & cheese	\$2
Ham & cheese	\$4
Ham, cheese & tomato	\$5

Poke Bowl \$19

Brown Rice | Edamame | Carrot Julienne | Mixed Greens | Pickled Onion | Cherry Tomatoes | Avocado | Miso & Roasted Sesame Dressing

Add:

VGO Tofu	\$4
Chicken/Smoked Salmon//Beef	\$6

Acai Bowl \$19

Brazilian Açaí | Seasonal Fruits | Granola | Chia Seeds | Toasted Coconut | Almonds Flakes | Melted Peanut Butter | Honey



Fiesta Wrap

\$19

Scrambled Eggs | Mozzarella Cheese | Black Beans | Corn Salsa
| Spinach | Tomato Relish | Crispy Shallots | Toasted Tortilla |
Garlic Aioli | Choose A Filling From Bacon/Halloumi/Chorizo

Eggs Benedict

\$21

Toasted Sourdough | Ham | Rocket | Poached Eggs |
Chef's Hollandaise | Sweet Paprika

Fritter Stack

\$21

Zucchini & Corn Fritters | Mixed Spices | Parmesan Cheese |
Rocket | Smashed Avo | Poached Eggs | Chef's Hollandaise

Vegetarian Omelette

\$22

Toasted Sourdough | Trio Of Eggs | Cream Fraiche |
Sautéed Mushrooms | Herbed Tomato | Spanish Onion |
Mozzarella Cheese | Spinach

Mediterranean Omelette

\$23

Toasted Sourdough | Trio Of Eggs | Cream Fraiche | Salami |
Feta | Roasted Peppers | Olives | Caramelised Onion | Spinach

Truffle Mushroom Benedict

\$26

Toasted Sourdough | Seasoned Hash Browns |
Sautéed Mushrooms | Poached Eggs | Crumbled
Feta | Grilled Halloumi | Chef's Hollandaise |
Italian Truffle | Rocket | Beetroot Tzatziki

Loaded Smashed Avocado

\$26

Toasted Sourdough | Smashed Avocado | Poached Eggs |
Pickled Onion | Chef's Hollandaise | Crumbled Feta | Heirloom
Cherry Tomatoes | Lemon Wedge | Balsamic Glaze | Sweet
Paprika | Beetroot Tzatziki | Herbs



Chilli Scrambled

\$27

Toasted Croissant | Trio of Egg Scrambled | Spring Onion | Chilli Jam Oil | Kale | Peanut Crumb | Fried Shallots | Crumbled Feta | Parmesan Cheese | | Your Choice of Chorizo/Bacon/Halloumi | VGO Tofu

French Toast

\$27

Cornflake Crusted Toast | Berri coulis | Maple Syrup | Vanilla Ice Cream | Fairy Floss | Seasonal Fruits | Waffle Cone

Veggie Brekkie

\$29

Toasted Sourdough | Eggs Your Way | Grilled Halloumi | Fresh Avocado | Seasoned Hash Brown | Heirloom Tomatoes | Spinach | Sautéed Mushroom | Lemon Wedge | Baked Beans

Steak & Eggs

\$33

200gms Steak | Eggs Of Your Choice | Housemade Chimichurri | Seasoned Avocado | Hash Brown

Big Brekkie (Warning XL)

\$33

Toasted Sourdough | Eggs Your Way | Italian Sausage | Smokehouse Crispy Bacon | Grilled Halloumi | Kale | Seasoned Hash Brown | Fresh Avocado | Sautéed Mushrooms | Heirloom Tomatoes | Lemon Wedge | Tomato Relish | Baked Beans



Between Breads

Served w/ Chips

Truffle Musroom

\$20

Sautéed Mushrooms | Truffle Cream | Swiss Cheese | Fresh Greens | Toasted Sourdough

Fried Chicken

\$22

Buttermilk Panko Crust Chicken | Crispy Bacon | Asian Slaw Mix | Chipotle Mayonnaise | Cos Lettuce | Melted Cheese

Lorenzo

\$22

Sun-dried tomato | Pistachio | Ham | Stracciatella | Rocket | EVOO

Italian Delight

\$23

Ham | Salami | Pepperoni | Roasted Red Peppers | Swiss Cheese | Basil Pesto | Toasted Sourdough

Steak Sando

\$25

Chargrilled Steak | Caramelised Onion | Chimmichuri | Asian Slaw Mix | Pickled Mustard



DESSERT

Bueno Heaven

\$27

Belgian Waffle | Vanilla Ice-Cream | Waffle Cone | Nutella
Glaze | Bueno Sticks | Oreos | Fresh Strawberries | An
Injection Of Premium Chocolate

Biscoff Pancakes

\$27

Housemade Pancakes | Warm Biscoff Sauce | Fresh Berries |
Banana | Chocolate Ice Cream | Whipped Cream | Biscoff
Crumb

EXTRAS

Extra Toast	\$3
Roasted Tomato	\$3
Avocado	\$4
Eggs	\$4
Grilled Halloumi	\$4
Sautéed Mushrooms	\$5
Hashbrown	\$6
Streaky Bacon	\$7
Smoked Salmon	\$3.5
Gluten Free Bread/Bun	\$2
All Sauces	



ENTRÉES

Bowl Of Fries  \$11

Served w/ Tomato Sauce

Bowl Of Wedges  \$13

Served w/ Sweet Chilli & Sour Cream

Herb Garlic Bread  \$12

(Add cheese \$2)

Arancini Balls  \$16

Truffle Mushroom & Cheese Arancini Balls
Served w/ Garlic Aioli

Fried Chicken Tenders  \$17

Served w/ Sriracha Aioli & Spring Onion

Calamari Rings  \$18

Served w/ Asian Slaw Mix and Garlic Aioli

Trio Of Tacos  \$21

Fried chicken, Shredded Cos Lettuce, Pico De Gallo, Fried Shallots,
Sriracha Aioli

Nachos   \$21

Corn chips, Cheddar cheese, Black Beans, Pico De Gallo, Guacamole, Sour-cream, jalapeños, coriander

[Add - Chicken/Beef \$6 each]

Burrata Caprese  \$23

Skin-Fresh Italian Mozzarella Di Buffalo, Fresh Tomato, EVOO, Sea Salt and Basil served w/ Toasted Bread



BRUSCHETTA

Traditional Tomato

\$18(V)

Toasted Sourdough Garlic Bread, Topped w/
Marinated Cherry Tomatoes, Fresh Basil, and Italian
Balsamic Glaze.

Avocado

\$20

Toasted Sourdough Garlic Bread, Topped w/ Smashed
Avocado, Marinated Cherry Tomatoes, Fresh Basil, Rocket,
Chargrilled Halloumi and Italian Balsamic Glaze.

Italian

\$22

Toasted Sourdough Garlic Bread, Topped w/ Marinated
Cherry Tomatoes, Fresh Basil, Sliced Prosciutto and Italian
Balsamic Glaze

Bacon

\$25

Toasted Sourdough Garlic Bread, Topped w/ Marinated
Cherry Tomatoes, Fresh Basil, Rocket, Bacon Rasher,
Caesar Dressing, Shaved Parmesan Cheese and Italian
Balsamic Glaze.



BURGERS

Served w/ Chips

Classic Veggie Burger \$24

House Made Veggie Patty | Avocado | Rocket | Caramelised Onion | Corn Salsa | Dill Pickle | Aioli | American Cheese

Buffalo Chicken Burger \$27

Crispy Marinated Thigh Fillet | Buffalo Sauce | Chipotle Asian Slaw Mix | Chargrilled Pineapple | Jalapeño | American Cheese

Double Wagyu Beef Burger \$30

Wagyu Beef | Caramelised Onion | Bacon | Egg | Sliced Tomato | Dill Pickle | Smokey Bbq Sauce | Cheddar Cheese

PASTA

Choice Of Spaghetti, Penne Or Fettuccine.
Extra - Gluten Free, Beef Ravioli, Gnocchi \$3

Napoletana \$24

Traditional Homemade Napoletana Sauce, w/ Fresh Basil, and Parmesan Cheese.

Bolognese \$26

Homemade Bolognese Sauce Slow Cooked w/ Premium Beef & Lamb Mince, Topped w/ Parmesan Cheese.

Carbonara \$28

Crispy Bacon, Tossed w/ Egg Yolk & Cracked Black Pepper In a Creamy Sauce



Alla Panna

\$28

Traditional Ham, and Mushroom Cooked w/ Fresh Garlic and White Wine In a Creamy Sauce

Pasta Alla Vodka

\$30

Cooked In Rosé Sauce, Herbed Stracciatella

Traditional Lasagna

\$30

Slow Cooked Homemade Lasagna w/ Premium Beef & Lamb Mince Bolognese Sauce, Served w/ Side Of Garden Salad

Vegetarian

\$30

Medley Of Vegetables cooked In a Creamy Rosé Sauce

Al Pesto

\$31

Chicken, Basil Pesto, Pine Nuts, Spinach, and Cherry Tomatoes Cooked In a Creamy Basil Pesto Sauce

Calabrese

\$31

Italian Sausage, Bacon, Spanish Onion, Cherry Tomato, Chilli, and Olives Cooked In a Napoletana Sauce

Princess

\$33

Chicken, Bacon, Prawns, Onion, and Mushrooms Cooked w/ Garlic In a Rosé Sauce

Gamberi E Pesto

\$33

Prawns Cooked W/ Olives, Spanish Onion, Semi Dried Tomatoes, and Basil Pesto

Marinara

\$36

Prawns, Squid, Muscles, Scallops, Fish Cuts Cooked w/ garlic & Lemon In a Napoletana Sauce



Risotto

Ortolano (GF, V)

\$30

Medley Of Vegetables cooked In a Napoletana Sauce

De Funghi (GF, V)

\$32

Porcini and Button Mushroom, cooked with Spinach In a Creamy Sauce

Stella

\$32

Chicken, Cherry Tomato, Pine Nuts, and Spinach, Cooked w/ Garlic and Lemon In a Creamy Sauce

Seafood

\$36

Prawns, Squid, Muscles, Scallops, Fish Cuts Cooked w/ garlic & Lemon In a Napoletana Sauce



FROM THE OCEAN

Fish & Chips

\$27

Fish Cooked to Your Liking Battered or Grilled
Served w/ Chips, House Salad & Garlic Aioli

Salt Pepper Squid (GF)

\$30

Crispy Squid Served w/ Chips, House Salad & Garlic Aioli

Garlic or Chilli Prawns (GF)

\$35

Juicy Prawns Cooked w/ Shallot Onion, Lemon, and Garlic In a Creamy Sauce Served On a Bed Of Steamed Rice and Sautéed Vegetables

Fish of the Day

\$40

Please Ask Front Staff



FROM THE GRILL

American Cut Pork Ribs

American Cut Pork Ribs, Cooked In Jack Daniels Smokey BBQ Sauce Served w/ Chips & House Salad

Half: \$27

Full: \$45

Lamb Shank

Braised Lamb Shank Slow Cooked In Rosemary and Red Wine Jus, Served w/ Mashed Potato and Sautéed Vegetables

\$38

Scotch Fillet

Highly Premium Marble Cut, Juice Scotch Fillet 400 gms Cooked To Your Liking, Served w/ Mashed Potato and Sautéed Vegetables

\$48

Rib Eye

Highly Premium Marble Cut, Juice Rib Eye 400 gms Cooked To Your Liking, Served w/ Mashed Potato and Sautéed Vegetables

\$52

Mixed Grill

Italian Sausage, Chargrilled Prawns and Squid, Wagyu Beef Patty, and Chicken Tenderloins Served w/ Chips, House Salad, and Tzatziki Sauce

\$65



CHICKEN OR VEAL

Avocaso (GF)



\$37

Chargrilled Chicken Breast Topped w/ Fresh Avocado, Baby Spinach Cooked In a Garlic White Wine Creamy Sauce, Served w/ Mashed Potato and Sautéed Vegetables

De Fungi (GF)



\$37

Chargrilled Chicken Breast Or Veal Medallions Topped w/ Button & Porcini Mushrooms In a Creamy Sauce, Served w/ Mashed Potato and Sautéed Vegetables

Prociutto (GF)



\$39

Chargrilled Chicken Breast Topped w/ Sliced Prosciutto, Swiss Cheese Cooked w/ Spinach In a Creamy Sauce, Served w/ Mashed Potato and Sautéed Vegetables

Mare E Monti (GF)



\$40

Chargrilled Chicken Breast Or Veal Medallions Topped w/ Prawns and Mushroom, Cooked In a Rosé Sauce, Served w/ Mashed Potato and Sautéed Vegetables

Saltimbocca (GF)



\$40

Pan Seared Veal Medallions Layered w/ Prosciutto & Sage, Cooked In White Wine, Finished w/ Napoletana Sauce & Melted Swiss Cheese, Served w/ Sautéed Vegetables & Mashed Potato

Surf & Turf (GF)



\$42

Chargrilled Chicken Breast Or Veal Medallions Topped w/ Prawns & Calamari, Cooked In a Lemon, Garlic Creamy Sauce, Served w/ Mashed Potato and Sautéed Vegetables.



SCHNITZELS

Served with chips & house salad Your Choice of chicken or veal

Choice of Sauce

Gravy/Mushroom/Pepper/Diane/Creamy garlic **\$3.5**

Surf & Turf **\$7**

Plain & Simple Schnitzel  **\$26**

Served w/ Lemon Wedge On Side

Traditional Parmigiana  **\$28**

Layred with Napoletana Sauce, Topped w/ Ham & Mozzarella Cheese.

Hawaiian  **\$28**

Topped w/ Ham, Pineapple & Mozzarella Cheese

Texas Style  **\$30**

Topped w/ Salami, Jalapeños, Mozzarella Cheese & Hot Sauce

Italiano  **\$30**

Topped w/ Salami, Mushroom, Olives & Mozzarella Cheese

Pig N' Prawns  **\$30**

Topped w/ Bacon, Prawns & Mozzarella Cheese

Nachos Mexican-A   **\$32**

Topped w/ Corn Chips, Mozzarella Cheese, Smashed Avo, Tomato Relish & Jalapeños

Meat Cravers 

Topped w/ Bacon, Italian Sausage, Salami & Mozzarella Cheese. **\$32**

Aussie Outback 

Topped w/ Bacon, Mushroom, Fried Egg, Mozzarella Cheese & BBQ Sauce. **\$32**



SALADS

Insalata Caprese (GF)

\$24

Sliced Tomato | Bocconcini Cheese | Basil Leaves | EVOO
| Balsamic Glaze

Thai Style Beef Salad (GF)

\$27

Beef | Leafy Green Mix | Tomato | Cucumber | Spanish
Onion | Carrot | Housemade Thai style dressing

Warm Chicken Salad (GF)

\$28

Mixed Lettuce | Spanish Onion | Roasted
Capsicum | Semi Dried Tomatoes | Cucumber |
Balsamic Glaze

Chicken Ceasar Salad (GF)

\$28

Chargrilled Chicken | Cos Lettuce | Crispy Bacon |
Garlic Herb Croutons | Poached Egg | Caesar
Dressing | Shaved Parmesan

KIDS

\$15 each

Fish & Chips

Penne Bolognese

Nuggets & Chips

Schnitzel & Chips

Penne Napoletana

Cheese Burger

— GF/V/Dairy Free —

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SCAN ME