

TAPAS + SHARE

HOUSE DIPS + FLAT BREAD

House made hummus + beetroot dip, wood-fired flat bread
(vegan available*, V, df)

GARLIC PIZZA

Roasted garlic butter, fior di latte, fresh herbs, sea salt
(gfa*, dfa*, vegan available*)

CHARRED CORN RIBS

Charred corn quarters, chimichurri, brushed butter, parmesan
(V*, vegan available*)

BUFFALO CAULIFLOWER

Hot Sauce, smoked paprika, garlic, cashew cream
(gf*, df*, vegan*)

STICKY WINGS

Hot bbq sauce, cajun cucumber wings sauce

SALT + PEPPER SQUID

Citrus mayo, pickled red onion, lemon
(gf*)

MUSHROOM ARANCINI

Made in house with local Portobello mushroom, truffle, fontina cheese, house made truffle mayo

MAINS

POKE BOWL

Turmeric cauliflower, pumpkin, avocado, red cabbage, cucumber, brown rice, mixed seeds, pickled ginger, crispy shallots, coriander, kewpie mayo
(gf*, vegan available)

Add poached chicken

FISH TACOS

Fresh local fish sourced from San Remo, avocado, corn, cherry tomatoes, asian slaw, jalapeños, chilli mayo, coriander

FISH + CHIPS

Local beer battered gummy shark, smashed tartare, lemon, garden salad, paprika sea salt chips
(gfa*, df*)

CHILLI MUSSELS

Italian tomatoes, onion, garlic, white wine, herbs, fresh focaccia
(df*)

SEAFOOD LINGUINE

Local mussels, prawns, scallops, squid, sugo, cherry tomatoes, garlic butter, herbs, chilli, fresh basil

BEEF BURGER + CHIPS

Locally sourced beef + grilled bacon, milk bun, caramelised onion, cheese, tomato, lettuce, relish
(gfa*)

Gluten free +

SALTWATER PARMA

Panko crumbed chicken, shaved ham, house tomato sauce, trio cheese, garden salad, sea salt chips

SALT + PEPPER SQUID

Served with chips, salad, citrus mayo, pickled onion, lemon
(gf*)

SEAFOOD CHOWDER

Local mussels, clams, prawns, scallops, house kingfish + creamy vegetable broth, bacon, crusty bread, herbs

MEATBALLS

Saltwater meatballs in house-made tomato sauce served with garlic bread

WOOD-FIRED PIZZA

MARGHERITA

San Marzano tomatoes, fior di latte, basil, sea salt
(gfa*, dfa*, V, vegan available)

GARLIC

Roasted garlic butter, fior di latte, fresh herbs, sea salt
(gfa*, dfa*, vegan available*)

PRAWN

San Marzano tomatoes, prawns, chilli, cherry tomatoes, Spanish onion, rocket, sea salt
(gfa*, dfa*)

SALAMI

San Marzano tomatoes, hot salami, fior di latte, roasted capsicum, olives
(gfa*, dfa*)

MUSHROOM + TRUFFLE

Roasted garlic butter, fior di latte, Spanish onion, local Portobello, truffle, herbs, rocket
(v, dfa* gfa* vegan available*)

ISLANDER

San Marzano tomatoes, fior di latte, roasted capsicum, ham, pineapple, sea salt
(gfa*, dfa*)

MEDITERRANEAN

San Marzano tomatoes, fior di latte, pumpkin, roasted capsicum, cherry tomatoes, olives, Spanish onion, herbs, fresh basil
(gfa*, dfa*, V, vegan available*)

PIZZA EXTRAS:

Gluten free base: + 3

Salami, prawns, ham, anchovies: + 4

Cherry tomatoes, Spanish onion, capsicum, pumpkin, mushroom, olives: + 2

(all gluten free pizzas are cooked in the same oven as gluten pizzas)

KIDS

KIDS FISH + CHIPS

Local fish, chips, garden salad, tomato sauce (gfa*, dfa*)

KIDS MARGHERITA

San Marzano tomatoes, fior di latte, basil (gfa*, dfa*)

KIDS PASTA

Napoli sauce, parmesan, basil (dfa*, V)

DESSERT

DOLCE PIZZA

Nutella, strawberries, sugar dust (gfa*)

AFFAGATO

Mr. Black or Frangelico, Dukes double shot coffee, ice cream, ginger cookie

KIDS ICE CREAM

Vanilla ice cream, add strawberry or chocolate topping

SIDES

GARDEN SALAD

Wholegrain mustard + maple dressing (vegan*, gf*)

CHIPS

Sea salt, house made aioli or tomato sauce
(gf*, vegan available*)

TAP BEER

SALTWATER Lager	(4.0%)	P7/S10)
SALTWATER IPA	(6.2%)	P7/S10
SALTWATER Pilsner	(4.5%)	P7/S10
SALTWATER Pacific Ale	(4.5%)	P7/S10
SALTWATER Pale Ale	(3.5%)	P7/S10
Two Bays gluten free Pale Ale	(4.5%)	P8/S11
Matsos Ginger Beer	(3.4%)	P8/S11
SALTWATER Cider	(4.5%)	P7/S10

WHITE WINE

	150ML	250ML	BOTTLE
SALTWATER Sauv Blanc	10	16	45
SALTWATER Pinot Grigio	10	16	45
SALTWATER Chardonnay	10	16	45
SALTWATER Moscato	10	16	45
Purple Hen Sauv Blanc			55
Foxy's Hangout Pinot Gris			55
Montevicchio Moscato			55

BUBBLES

	120ML	BOTTLE
SALTWATER Sparkling Brut	10	45
SALTWATER Prosecco	10	45

ROSE

	150ML	250ML	BOTTLE
SALTWATER Rosé	10	16	45
Lightfoot & Sons Rosé			50

RED WINE

	150ML	250ML	BOTTLE
SALTWATER Pinot Noir	10	16	45
SALTWATER Shiraz	10	16	45
Purple Hen Pinot Noir			70
Purple Hen Shiraz			55
Foxy's Hangout Pinot Noir			60
Dirt 3 'Estate' Pinot Noir			85
Polperro 'estate' Pinot Noir			85

HOT DRINKS

Dukes coffee Roasters	S4.5/L5.5
Chai latte: loose leaf	S4.5/L5.5
Hot chocolate	S4.5/L5.5
Camilla tea: (english breakfast, peppermint, green, earl grey, chamomile, chai, rooibos)	5

COCKTAILS

APEROL SPRITZ	18
Aperol, prosecco, soda, orange	
CUCUMBER MINT COLLINS	20
Gin, cucumber, lime, mint	
DARK + STORMY	18
Kraken spiced rum, fevertree ginger beer, fresh lime + lemon	
ESPRESSO MARTINI	20
Saltwater style with Dukes espresso	

FIREBALL SOUR	20
Fireball, citrus, egg white	

MARGARITA	18
Freshly squeezed lemons, tequila, cointreau	

MOSCOW MULE	18
Vodka, fevertree ginger beer, fresh lime + lemon	

STRAWBERRY DAIQUIRI	18
Fresh strawberries, vodka, cointreau, citrus, frozen	

PASSION FRUIT DAIQUIRI	18
Passion fruit, vodka, cointreau, citrus, frozen	

COLD DRINKS

SOFT DRINK	P4.5/S5.5
Pepsi, peps max, solo, lemonade, raspberry, dry ginger ale	

LEMON LIME + BITTERS	P6/S7
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FEVERTREE	6
Tonic water or Ginger beer	

JUICE	P6/S8
Apple, orange, pineapple or cranberry	

SODA	P2/S3
Ice + lime	

SAN PELLEGRINO	8
Natural sparkling water 750ml	

ICED COFFEE OR CHOCOLATE	9
With ice-cream	

SPIRITS

VODKA	
Ketel one	10

GIN	
Tanqueray	10

Hendricks	11
Loch	12

Four pillars	11
+2 Fevertree tonic	

RUM	
Kraken spiced rum	10

Sailor Jerry	10
Havana Club '3'	10

TEQUILA	
Espolon Repasado	10

WHISKEY	
Makers Mark	10

Jack Daniels	10
Ballantines	10

Southern Comfort	10
Jameson	10

Fireball	10
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BRANDY	
Hennessy	11

Pisco	11
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LIQUERS	
Aperol	8

Baileys	10
Campari	8

Cointreau	9
Pimms	10

Franjelico	10
Mr.Black	12

P= Pot 285ml
S= Schooner 425ml
G= by the glass
B= by the bottle