

MENU



SALT N PEPPER
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

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HOT DRINKS

	Reg	Large
Double Espresso	\$4.50	
Long Black	\$4.50	
Americano	\$5.00	
Macchiato	\$5.00	
Vienna	\$5.00	
Fluffy	\$3.00	
Flat White	\$5.00	\$6.00
Latte	\$5.00	\$6.00
Cappuccino	\$5.00	\$6.00
Mocha	\$5.50	\$6.50
Hot Chocolate	\$5.00	\$6.00
Turmeric Latte	\$5.00	\$6.00
Chai Latte - Spiced	\$5.00	\$6.00
Chai Latte – Vanilla	\$5.00	\$6.00
Lemon Ginger Honey	\$5.80	
Pot of Tea for One	\$5.50	
Pot of Tea for Two	\$8.50	

Tea's

English Breakfast, Peppermint, Earl Grey
Pomegranate Oolong, Citron Green, Chamomile

Extra + \$0.80

Coffee shot, Coffee Syrup's -Vanilla, Caramel, Hazelnut

Milk Alternatives + \$0.80

Soy, Almond, Coconut, Oat

COLD DRINKS

Iced Latte- Ice, Milk, Double Shot Espresso	\$6.50
Iced Americano - Ice, Iced Water, Double Shot Espresso	\$6.00
Iced Chocolate – Milk, Chocolate, Ice-cream, Cream	\$9.00
Iced Mocha – Milk, Double Shot Espresso, Chocolate, Ice-cream, Cream	\$9.00
Fruit Smoothies Berry smoothie, Mango smoothie, Banana smoothie	\$9.00
Milkshakes – Chocolate -Strawberry -Caramel	\$8.00
Extras * Milk alternatives -Soy, Almond, Coconut, Oat	+ \$1.00
Bottled Fruit Juice Apple & Guava - Apple, Orange & Mango - Apple & Feijoa - Apple & blackcurrant	\$6.00
Schweppes Bottle Drinks Lemonade - Lemon Lime & Bitters - Ginger Beer	\$6.00
Coke - Diet Coke – Coke Zero – Fanta – L&P	\$6.00
Fruit Juice by the Glass Orange, Apple, Pineapple	\$6.00
Amplify Kombucha Ginger Lemon - Raspberry Lime	\$6.50
Still Water Bottled	\$5.00
Sparkling Water	\$6.00
House made Iced Tea Lychee – Peach	\$6.00

WINE

WHITE WINE	GLASS	BOTTLE	RED WINE	GLASS	BOTTLE
Sparkling			Rose		
Eagle hawk Cuvee Brut	\$12.00	\$54.00	Mount Brown Rose	\$13.00	\$56.00
Jacob's Creek Reserve Prosecco	\$13.00	\$56.00	Squealing Pig Rose	\$14.00	\$58.00
Daniel Le Burn Non-Vintage	-	\$60.00			
Riesling			Cabernet Sauvignon		
Whither Hill Riesling	\$12.00	\$54.00	Pepper jack Cabernet Sauvignon	\$14.00	\$58.00
Main Divide Riesling	\$14.00	\$58.00			
Chardonnay			Shiraz		
Mount Brown Chardonnay	\$12.00	\$52.00	Pepper Jack Shiraz	\$15.00	\$60.00
Main Divide Chardonnay	\$14.00	\$58.00			
Pinot Gris			Pinot Noir		
Mount Brown Pinot Gris	\$12.00	\$52.00	Mount Brown Pinot Noir	\$13.00	\$56.00
Squealing Pig Pinot Gris	\$14.00	\$58.00	Squealing Pig Pinot Noir	\$14.00	\$58.00
MT. Difficulty Roaring Meg Pinot Gris	\$15.00	\$62.00	MT. Difficulty Roaring Meg Pinot Noir	\$15.00	\$65.00
Sauvignon Blanc			Merlot		
Mount Brown Sauvignon Blanc	\$12.00	\$52.00	Shingle Peak Merlot	\$12.00	\$54.00
Squealing Pig Sauvignon Blanc	\$14.00	\$58.00	Main Divide Merlot	\$14.00	\$58.00
Main Divide Sauvignon Blanc	\$14.00	\$58.00			
MT. Difficulty Roaring Meg Sauv Blanc	\$15.00	\$62.00	Port		
			Penfolds Fathers 10-Year-old Tawny Port	\$9.00	

B E E R

ON TAP	
BRB American Pale Ale	\$14.00
BRB Golden lager	\$13.00
Founders Pilsner	\$14.00
BRB Apple Cider	\$13.00
BOTTLED	
Speights	\$10.00
Speights old dark	\$10.00
Corona	\$10.00
Heineken	\$10.00
Heineken Zero	\$9.00
Heineken Light	\$9.00
CRAFT BEERS	
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

Somersby Cider	\$11.00
Rekorderlig Forest Berries Cider 500ml	\$16.00
Rekorderlig Strawberry & Lime Cider 500ml	\$16.00

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, Coruba Rum, Jägermeister	
Absolut Vodka, Baileys, Kahlua, Frangelico,	Single \$9.00 / Double \$11.00
Jose Cuervo Tequila, Jack Daniels Whiskey	
Bombay Sapphire Dry Gin,	
Appleton Estate Rum, Makers Mark Bourbon	
Chivas Regal Scotch, Jameson Irish Whiskey	Single \$10.00 / Double \$12.50
Glenfiddich Single Malt Whiskey, Malfy-Rosa Pink Gin	

BREAKFAST 7AM TO 11:30AM

(All Breakfast served with FREE RANGE Eggs)

The Works \$26.00 (GFO)

Eggs any way (scrambled, poached, fried) sausage, grilled tomato, bacon, creamy mushrooms, hash browns and sourdough toast

Veggie Delight \$26.00 (GFO)

Eggs any way (scrambled, poached, fried) avocado, grilled tomato, creamy mushrooms, grilled halloumi, potato herb rosti and sourdough toast

Pancakes \$23.00

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

Avo Smash \$24.00 (GFO)

Poached eggs on smashed avocado, mixed green salad, fresh tomato, radish, feta, and salsa Verde on sourdough toast

Eggs Benny Bacon \$23.50 (GFO)

Poached eggs, bacon, baby spinach with hollandaise on toast, OR

Smoked Salmon Benny \$25.00

Omelette \$23.00 (GFO)

3 Egg omelette, ham, tomato, capsicum, spinach, cheese, and salad

Breakfast Salad Bowl \$21.00

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

Organic Granola \$18.00

Organic Granola with vanilla 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

Extras \$5.50 each

- 2 Eggs - Hashbrowns - Bacon - Grilled Halloumi - Creamy Mushrooms - Grilled Tomato - Avocado – Sausage – Potato Herb Rosti – Smoked Salmon (\$6.00)
1 Toast (\$2.00) -- Hollandaise Sauce (\$2.50) - Gluten Free Toast (\$2.50)

KIDS BREAKFAST 7AM TO 11:30AM

Breakfast Burger \$11.90

Bacon, fried egg, hash brown, tomato relish on English muffin

Mini Breakfast \$12.90

Sausage, bacon, hashbrown stick and scrambled eggs

Kids Pancake \$12.90

With maple syrup, berry compote, fruits, ice-cream & grilled banana

KIDS LUNCH & DINNER 11.30AM TIL LATE

Kids Chicken Nuggets & Chips \$15.00

Kids Blue Cod Fish & Chips (GFO) \$18.00

Kids Beef Burger & Chips \$15.00

Beef Pattie, cheese, tomato sauce

Kids Mini Hotdog & Chips \$14.00

Kids Pasta \$14.00

SNACK MENU FROM 11:30AM to 5.00PM

Bowl of Fries served with tomato sauce \$12.00

Fries with Cheese & Mushroom Gravy \$16.00

Bowl of Potato Wedges served with sour cream and sweet chilli sauce \$14.00

Loaded Potato Wedges topped with bacon, cheese, BBQ sauce & aioli \$20.00

Guacamole with corn chips \$13.00 (GF)

Kumara Wedges served with aioli \$16.00 (GF)

Southern Fried Cauliflower served with Chipotle Mayo \$18.00

PLATTERS 11:30AM TO 5:00PM

Seafood Platter for Two \$55.00

Pan-fried or Beer Battered Fish, Seared Scallops, Garlic Prawns, Lemon Garlic Mussels, Pickles, Seaweed, Croutes & Lemon

Cheese Platter \$48.00

Brie, Blue & Cheddar cheese, relish, grapes, dry nuts, crackers & bread

LUNCH MENU 11:30AM TO 5:00PM

Pork Bao Buns \$27.00

Sticky pork belly stuffed in Bao Buns garnish with Cucumber, Coriander, and sesame seeds

Blue Cod Fish & Chips \$35.00 (GFO)

Beer battered Blue Code served with house salad, chips, lemon, house tartare *(Pan-fried \$2 extra)

Pulled Pork Nachos \$25.00 (GF)

With sour cream, mozzarella cheese, Pico de Gallo, avocado & jalapeno peppers

Vegetarian Nachos \$24.00 (GF, DFO)

Chilli beans, mushrooms, capsicum, olives, tomato, spinach, Pico de Gallo, cheese, sour cream, avocado & jalapeno peppers

Southern Chicken Tacos \$27.00

Buttermilk fried Chicken, coleslaw, Pico de Gallo, mint raita, chipotle mayo on soft tacos

Venison Steak Sandwich \$27.00 (For Gluten Free \$1 Extra)

Venison steak, onion marmalade, tomato, cheese, lettuce, chimichurri, mayo on sourdough bread and served with fries

Pasta \$27 (Vege option available)

Creamy chicken and mushroom pasta toss with basil pesto

Angus Beef Burger \$26.50

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

Chicken Burger \$26.50 (For Gluten Free \$1 Extra)

Homemade chicken Patty, bacon, lettuce, cheese, tomato, gherkins, red onion, chipotle mayo, tomato relish and served with fries

Vegetarian Burger \$25.50 (For Gluten Free \$1 Extra)

Potato & herb Pattie, lettuce, tomato, cheese, gherkins, red onion, tomato relish and served with fries

SALADS 11:30AM TO 5:00PM

Waldorf Salad \$23.00 (GFO)

Tomatoes, apple, grapes, candied walnuts, mixed greens, with honey mustard dressing -Add Grilled Chicken + \$5.00 or Garlic Prawns + \$6.00

Beef Salad \$30.00

Roast beef tenderloin served with mixed greens, crispy noodles, carrots, cucumber, mung beans, cherry tomato served with mixed herb dressing and grated parmesan cheese

Mediterranean falafel Salad Bowl \$28.00 (Veg, GF)

Falafel served with mixed green, cherry tomato, olives, cucumber, feta, Hummus, Red Onion, Parsley, lemon served with Tahini dressing

Crispy Salmon Quinoa Salad \$32.00 (GF)

Crispy skinned salmon fillet on quinoa salad with cashews, fried capers, Cucumber, baby spinach, cherry tomato, red onion, feta, and minted yogurt

DINNER MENU 5:00PM – 9:00PM

STARTERS

Garlic Bread \$12.00 Add cheese for **\$1.00**

Chicken Arancini Ball \$17.90

Chicken and mushroom arancini balls served with aioli

Southern Fried Cauliflower \$18.90

Cauliflower Marinated with chefs' secret ingredients served with chipotle sauce and lemon.

Seared Scallops \$18.90

Seared Scallops served with parsnip puree, sprinkled with pine nuts

MAINS

Blue Cod Fish & Chips \$35.00 (GFO)

Beer battered Blue Cod with house salad, chips, lemon, tartare sauce
*(Pan-fried \$2 extra)

Mushroom, Pea & Asparagus Risotto \$32.00 (V, GF, VGO)

With spinach, cherry tomato, white wine, cream & parmesan

Seafood Paella \$34.00 (GFO)

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

Lamb Lion Fillet \$ 38.00

Herb crusted lamb lion fillet served with Kumara Mash, roast veggies, and red wine jus

Pan Fried Duck Breast \$38.00 (GFO)

Served on potato mash, roast veggies, and red wine jus

Venison Medallion \$37.00 (GFO)

Kumara mash, roast veggies, chimichurri, and Red Wine jus

Stuffed Chicken \$36.00 (GFO)

Chicken Breast stuffed with cranberry and ricotta cheese wrapped in Bacon served on potato mash, and creamy cranberry sauce

Salmon \$37.00 (GFO)

Pan-fried Salmon fillet with garlic prawns served on potato gratin, Bearnaise sauce and Seasoned seaweed

Pork Belly \$36.00 (GFO)

Oven cooked Pork Belly Served with roast veggies, mash potato, julienne apple, and red wine jus

Char Grilled Rib Eye Steak \$38.00 (GFO, DFO)

Steak cooked as per your liking served with chips, salad and choice of sauce Mushroom Gravy, Red Wine Jus, Peppercorn or Garlic butter
(Replacement with Mash & Veggies \$2 extra)

SALADS

Beef Salad \$30.00

Roast beef tenderloin served with mixed greens, crispy noodles, carrots, cucumber, mung beans, cherry tomato served with mixed herb dressing and grated parmesan cheese

Mediterranean falafel Salad Bowl \$28.00 (Veg, GF)

Falafel served with mixed green, cherry tomato, olives, cucumber, carrots feta, Hummus, Red Onion, Parsley, lemon served with Tahini dressing

ADD SIDES \$6.00

- Fries
- Fried Eggs
- Mash & Vege
- Green Salad Bowl

DESSERT

Dessert of the Day \$15.00

Chef's choice of dessert served with ice-cream & cream

Chocolate Brownie (GF) \$15.00

Served with berry coulis and ice-cream

Toffee Pudding \$16.00

Served with ice-cream

Baileys Affogato \$15.00 *contains alcohol.

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

Adults Sundae \$13.00 / Kids Sundae \$5.00

Vanilla ice-cream, sprinkles, wafer with choice of topping
Chocolate, Strawberry, or Caramel

Glass of Port \$9.00