

EST. 1998

# SALTY DOG

CAFÉ · BAR · BISTRO

## SHARING & SMALL PLATES

	Small	Large
<b>Bang Bang Chicken Wings</b> Plum Sauce, Chilli & Coriander	10	14
<b>Pork &amp; Prawn Gyoza</b> Roast Tomato & Pepper Dip	10	13
<b>Cauliflower Tiki Bonbons</b> Spice Roast Cauliflower, Oat Crumb & Garam Masala - vg		10
<b>Sourdough Tartine</b> Goats Cheese, Fig, Honey, Walnut		12
<b>Plum &amp; Hoisin Crispy Sticky Beef</b> Chilli, Coriander, Sesame		13
<b>Crispy Togarashi King Prawns</b> Cucumber & Wakame Salad		12
<b>Stuffed Tempura Aubergine Rolls</b> Caponata, Piquillo Hummous		9

## GRAZING, SNACKING SIDES & SHARING

<b>Salty's Snack Box</b> Shatta Nuts, Jerusalem Artichoke Crisps, Togarashi Popcorn, Harissa & Tahini Twists Vegan, Dips vg	10	<b>Cucumber &amp; Wakame Salad</b> Snow Pea, Mangetout & Sesame Salad	6
<b>Olives</b>	4	<b>Side Salad Bowl</b>	5
<b>Basket of Rustic Bread</b> Olive Oil, Balsamic Vinegar & Butter	4	<b>Jersey Royals</b>	6
<b>Gluten Free Baked Bap</b> Olive Oil, Balsamic Vinegar & Butter	2	<b>Chips</b>	5
<b>Nann Bread</b>	2	<b>Parmesan &amp; Truffle Oil Chips</b>	6



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## SALTY'S CLASSIC - STARTERS

<b>The Famous Salty Dog King Prawns "Pana"</b>	<b>13</b>
Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze	
<b>Seared Local Scallops &amp; Crispy Slow Cooked Pork Belly</b>	<b>13</b>
Quince Aioli & Crispy Pork Crackling	
<b>Vera Cruz Mexican Prawns</b>	<b>13</b>
Smoked Homemade Chipotle Chilli Sauce, Lime, Coriander & Mango Salsa	
<b>Thai Spicy Beef Salad</b>	<b>14</b>
Char-Grilled Beef Fillet, Nam Jhim Dressing, Basil, Mint, Coriander, Beansprouts	
<b>Crispy Aromatic Duck Salad</b>	<b>13</b>
Beansprouts, Sugar Snaps, Pineapple, Toasted Peanuts & Sesame Seeds, Teriyaki Dressing	
<b>Tofu Satay</b>	<b>11</b>
Glass Noodle Salad, Nam Jhim Dressing	
<b>Thai Crispy Salad</b>	<b>9</b>
Beansprouts, Sugar Snaps, Pineapple, Basil, Mint, Coriander, Toasted Peanuts, Nam Jhim Dressing <b>vg</b>	
<b>Crispy Home Made Katso Spring Rolls</b>	<b>11</b>
Alfalfa & Carrot Salad & Spiced Raita - <b>vg</b>	
<b>Chickpea &amp; Sweet Potato Samosas</b>	<b>11</b>
Alfalfa & Carrot Salad Noac Cham Dressing - <b>vg</b>	

## SHARING PLATTERS - Price per person

<b>Salty's Tasting Platter for Two or More</b>	<b>13 pp</b>
Chipotle Chilli King Prawns, Mango, Coriander & Lime Salsa	
Seared Scallops, Crispy Pork Belly & Quince Aioli	
Pork & Prawn Gyoza, Roast Tomato & Pepper Dip	
Picadillo Chicken Padron Poppers, Nam Jhim	
<b>Salty's Vegan Tasting Platter for Two or More</b>	<b>12 pp</b>
Tofu Satay, Glass Noodle Salad, Nam Jhim Dressing - <b>vg</b>	
Stuffed Aubergine Rolls Caponata Piquillo Hummous - <b>vg</b>	
Chickpea & Sweet Potato Samosas, Alfalfa & Carrot Salad Noac Cham Dressing - <b>vg</b>	
Crispy Home Made Katso Spring Rolls, Alfalfa & Carrot Salad & Spiced Raita - <b>vg</b>	



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## SALTY'S CLASSIC - MAINS

<b>Whole Black Bream - Two Ways</b>	<b>29</b>
<p>Wrapped in Banana Leaf Crushed Sea Salt, Roasted, Northern Thai Hot &amp; Sour Sauce, Lime, Coriander, Bean Sprouts, Green Beans, Toasted Crushed Peanuts &amp; Jasmine Rice</p> <p>- OR - Lemon &amp; Chive Herb Butter Crushed Sea Salt, Steamed Seasonal Vegetables and Jersey Royals</p>	
<b>Pan Roast Seabass</b>	<b>27</b>
<p>Chilli, Lime, Coriander, Butter Sauce, Sauté Greens, Jasmine Rice</p>	
<b>Dover Sole</b>	<b>40</b>
<p>Classic Meunier, Jersey Royals, Vegetables</p>	
<b>Posh Fish &amp; Chips</b>	<b>23</b>
<p>Tempura Battered Cod &amp; Lemon Sole, Mint &amp; Mushy Peas, Chips &amp; Tartare Sauce</p>	
<b>Peruvian Spiced Chicken Breast</b>	<b>23</b>
<p>Grilled Zucchini, Yuzu Hot Sauce &amp; Chips</p>	
<b>Home Made Jerusalem Artichoke Gnocchi</b>	<b>18</b>
<p>Primavera Sauce, Asparagus, Broad Beans, Peas &amp; Spring Onion, Rocket, Spinach &amp; Parmesan Style Cheese - <b>vg</b></p>	
<b>The Salty Dog Beef Stroganoff</b>	<b>23</b>
<p>Beef Fillet, Mushrooms, Onions, Mustard &amp; Cream Basmati Rice or Upgrade &amp; Indulge, swap rice</p>	
Chips	<b>24</b>
- OR - Parmesan Truffle Chips - Vegan cheese available on request	<b>25</b>
<b>The Salty Dog Mushroom Stroganoff</b>	<b>18</b>
<p>Mushrooms, Onions, Mustard &amp; Cream</p>	
Basmati Rice or Upgrade & Indulge, swap rice - <b>vg</b>	<b>18</b>
Chips	<b>19</b>
OR - Parmesan Truffle Chips - Vegan cheese available on request	<b>20</b>

## SPICE KITCHEN

<b>Sri Lankan Curry</b>	
<p>Coconut, Cinnamon, Turmeric, Fennel, Fresh Curry Leaves, Clove, Cardamom, Black Pepper, Basmati Rice &amp; Naan Bread</p>	
<b>Vegetable - Chick Pea, Potato &amp; Cauliflower &amp; Spinach - vg</b>	<b>19</b>
<b>Chicken</b>	<b>22</b>
<b>King Prawn</b>	<b>23</b>
<b>Chicken &amp; King Prawn</b>	<b>23</b>
<b>Malaysian Penang Curry</b>	
<p>Peanut, Coconut, Kaffir, Lemon Grass, Cumin, Chilli &amp; Jasmine Rice</p>	
<b>Vegetable - Potato, Mushrooms, Peppers, Pak Choi, Green Beans &amp; Snow Peas - vg</b>	<b>19</b>
<b>Chicken</b>	<b>22</b>
<b>King Prawn</b>	<b>23</b>
<b>Chicken &amp; King Prawn</b>	<b>23</b>



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## SALTY'S CLASSIC - MAINS

<b>Char-Grilled Prime Beef Fillet</b>	<b>35</b>
reamed Mascarpone Spinach, Wild Mushroom, Aged Mustard & Black Pepper Sauce Please choose from the Add On's for Additional Potato Selection	
<b>Char-Grilled Prime Irish Sirloin</b>	<b>30</b>
Chips & Salad Bowl	
<b>Sauce Options to Accompany Char-Grilled Steaks</b>	<b>4</b>
Wild Mushroom, Aged Mustard & Black Pepper Sauce Au Poivre Sauce	
<b>Grilled Mini Beef Fillet &amp; Seared King Prawns</b>	<b>31</b>
Ginger & Spring Onion, Cracked Black Pepper Sauce, Snow Peas, Shitake Mushrooms, Jasmine Rice	
<b>Salty Dog "Reef &amp; Beef"</b>	<b>35</b>
Char Grilled Slaney's Prime Irish Sirloin, Seared Scallops & King Prawns, Chilli, Garlic, Coriander Butter Sauce, Rice OR Chips	
<b>Salty Dog Sumptuous Surf &amp; Turf</b>	<b>44 pp</b>
Best for Two OR More but Can be Served Individually Half Lobster, Scallops, King Prawns, Mini Beef Fillet, Sweet Chilli, Garlic & Coriander Sauce Jasmine Rice, New Potatoes - OR - Chips	

## SUNDAY SPECIALS (Sunday Lunch Only)

<b>Sunday Roast Prime Irish Sirloin Beef</b>	<b>24</b>
Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side	

## SIDES & ADD - ONS

<b>Basket of Rustic Bread</b>	<b>4</b>	<b>Sauté Asian Greens</b>	<b>6</b>
Olive Oil, Balsamic Vinegar & Butter			
<b>Gluten Free Baked Bap</b>	<b>2</b>	<b>Seasonal Vegetables</b>	<b>4</b>
Olive Oil, Balsamic Vinegar & Butter			
<b>Nann Bread</b>	<b>2</b>	<b>Jersey Royals</b>	<b>6</b>
<b>Cucumber &amp; Wakame Salad</b>	<b>7</b>	<b>Chips</b>	<b>5</b>
Snow Pea, Mangetout & Sesame Salad			
<b>Side Salad Bowl</b>	<b>5</b>	<b>Parmesan &amp; Truffle Oil Chips</b>	<b>7</b>

