

BREAD

Garlic & Herb Focaccia (V)	\$8
Traditional Bruschetta (V) Tomato, Spanish onion, garlic & basil with shaved parmesan cheese	\$12
Pumpkin Bruschetta (V) Caramelised honey roast pumpkin, pine nuts & basil pesto with shaved parmesan cheese	\$12

STARTERS

Trio of Dips (serves 2) Served with an assortment of dipping breads	\$16
Duck Liver Pate (serves 2) With smokey bacon & thyme. Served with golden melba toast	\$17

ENTRÉE

Citrus & Cranberry Quail (GF)* Served on a salad of rocket, fig & fetta with a garlic & balsamic infused dressing	\$18
Lamb & Goats Cheese Arancini Lightly crumbed spheres of aborio rice, pulled lamb & goats cheese, shallow fried with a rocket & parmesan salad	\$16
Tempura Mushrooms Filled with a local prawn & chive mousse, crispy fried in Tempura batter with a prawn broth & parsley oil (Australian Seafood)**	\$18
Saltneppa Calamari Panko & cashew crusted calamari, flash fried & served with Territory Gourmet Chilli & Lemon Myrtle jam (Australian seafood)**	\$15
Slow Roasted Pork Belly (GF)* With a salsa of pear & apple with a quince & pomegranate sauce	\$16

PASTA

Lamb Shank Ragout Tender shredded slow cooked lamb, locally grown herbs & rich tomato sauce with fresh egg pappardelle pasta	\$25.50
Scallop & Smoked Speck Gnocchi Hand made potato gnocchi, caramelized leek, baby brocolini & fresh basil in a creamy white wine sauce (Australian seafood)	\$27.50
Chicken & Bacon Penne With mushrooms, onion, roasted vine ripened tomatoes, garlic, chili & fresh herbs in a white wine & olive oil sauce	\$26
Spicy Chorizo & NZ Mussels With TAS smoked salmon, chili, garlic & fresh herbs in a creamy roasted tomato sauce with fresh egg linguine	\$26.50
Spaghetti Carbonara Bacon & cracked pepper in a creamy egg sauce	\$22

RISOTTO

Vegetable Primavera Risotto (V) (GF)* Roast tomato, asparagus, peas, spinach, eggplant & pumpkin with fresh herbs in a white wine sauce	\$23
Chicken & Mushroom Risotto (GF)* With avocado, asparagus & cracked pepper in a creamy sauce	\$25
Prawn & Prosciutto Risotto (GF)* With fried speck, roast tomato & fresh herbs (Australian seafood)**	\$26

ALL PASTA & RISOTTO DISHES SERVED WITH SHAVED PARMESAN CHEESE



MAIN

Sous Vide Citrus Duck (GF)* Slow cooked sous vide 1/2 duck with Chef's spices, orange glaze, steamed green vegetables, new potatoes & a citrus game jus reduction	\$40
12 Hour Slow Roast Beef Cheeks (GF)* With pumpkin crush, spinach, sweet pea puree & a rich beef jus	\$32
Macadamia Crusted Jewfish Fillet (*) Fresh local NT caught fillet, oven baked with a macadamia crust, basil pesto risotto, blistered cherry tomatoes & pumpkin puree (Australian Seafood)	\$35
Chicken Breast Principessa (GF)* With asparagus in a creamy pernod sauce. Served with gratin potato & steamed green vegetables	\$35
Smokey Pork Short Ribs (GF)* With Territory Gourmet Texas BBQ sauce, braised sauerkraut, a bacon shallot filled baked potato & sour cream	\$38
Saltneppa Calamari Panko & cashew crusted calamari, flash fried & served with Territory Gourmet Chilli Lemon Myrtle Jam & a cous cous, fennel, watercress & orange salad	\$30
Curry Of The Day (GF)* With steamed rice, raita, chutney & pappadums	\$25

SIDE ORDERS

Zesty Herbed Potatoes (V) (GF)*	\$8
Shoe String Fries (V) (GF)*	\$8
Steamed green Vegetables (V) (GF)* (with garlic & chive butter)	\$8.50
Greek Salad (V) (GF)* Tomato, cucumber, capsicum, fetta, olives	side \$8.50 main \$22.50
Cous Cous Salad (V) (GF)* Watercress, fennel, orange & radish with seasonal garden veg	side \$8 main \$22.50

DESSERT

all \$13.50 ea

Citrus Tart

With macerated strawberries & a white chocolate macadamia dukkha

Cheesecake of the Day

Cold set cheesecake with chocolate flakes

Banoffie Pie

With caramel, fresh bananas, chocolate ganache & dried banana chips

Tiramisu

Traditional Italian style coffee & liqueur soaked layers with chocolate soil

Flourless Chocolate Gateau

Rich chocolate cake layers with chocolate ganache & a choc truffle

Date, Fig & Walnut Pudding

Steamed pudding with butterscotch sauce & caramel popcorn

All Takeaway Desserts served with fresh whipped cream

KIDS MENU

Chicken Nuggets & fries \$12

Spaghetti Carbonara \$12

Fish Bites & fries \$12



(08) 8932 1818

Available from

5:00 pm—7:00 pm

Tuesday—Saturday

Avoid waiting times...

Pre-order between 3pm & 4:30pm to pick up at your desired time between 5 pm & 7pm

(GF) - Gluten Free *

(V) - Vegetarian

(* Can be gluten free by special request*

*- Although every care is taken to avoid cross contamination please note that wheat & bread products are prepared on the premises therefore some allergens may be present.

Please advise of any allergies / dietary requirements when placing your order. Not all Ingredients contained in meals are listed on the menu.

** Imported seafood might be used in this dish if Australian is unavailable from suppliers



TAKEAWAY MENU

(08) 8932 1818

www.saltnpeppa.com.au

6/6 Woodlake Blvd, Durack
Palmerston NT 0830

Available from

5:00 pm—7:00 pm

Tuesday—Saturday

Avoid waiting times...

Pre-order between 3pm & 4:30pm to pick up at your desired time between 5 pm & 7 pm