

BEERS, CIDERS & SELTZERS

TAP BEER & CIDER	GLS	JUG
Heineken 330 ML	10.0	
Heineken 500 ML	13.0	
Heineken Light LOW ALCOHOL 330 ML	9.0	
Heineken Light LOW ALCOHOL 500 ML	11.5	
Tiger 430 ML	11.5	
Tiger 500 ML	12.5	37.0
Export Gold	10.0	33.0
Export 33	10.0	33.0
Lagunitas IPA	13.5	45.0
Monteith's APA	11.5	35.0
Monteith's Crushed Apple Cider	11.0	35.0
Black Dog 'Chomp' NZ Pale Ale	12.5	39.0
Tuatara Mot Eureka Pilsner	12.0	37.0
<i>Guest Tap - ask our team what's pouring</i>		
BOTTLED BEER	BTL	
Monteith's Original Ale	9.5	
Monteith's Pilsner	9.5	
Monteith's Radler	9.5	
Monteith's Golden Lager Black	9.5	
Monteith's Black	10.0	
Heineken	9.5	
Sol	9.5	
Tiger	9.5	
Tiger Crystal	9.5	
Tuatara Iti APA 3.3%	10.0	
BOTTLED CIDER	BTL	
Monteith's Pear Cider	9.5	
Monteith's Apple Cider	9.5	
Rekorderlig 330ML	9.5	
LOW ALCOHOL	BTL	
Heineken 0%	9.0	
Amstel Light 2.5%	9.0	
Export Citrus Lemon 0%	8.0	
Export Citrus Grapefruit	9.0	
Monteith's Lightly Crushed Cider 2.8%	9.0	

WINES

BUBBLES	150ML	BTL	
Lindauer Sparkling 200ML <i>Brut, Sauvignon Blanc, Fraise</i>	11.5		
Graham Norton Prosecco	11.0	46.0	
Morton Estate Premium Brut		48.0	
Veuve Clicquot		130.0	
RED & ROSÉ	150ML	250ML	BTL
Babydoll Pinot Noir <i>Marlborough</i>	11.5	17.5	49.0
Akarua "Rua" Pinot Noir <i>Central Otago</i>	12.5	19.0	52.0
Babydoll Rosé <i>Marlborough</i>	11.5	17.5	49.0
Mud House Merlot <i>Hawke's Bay</i>	11.0	17.0	47.0
Willoglen Shiraz <i>South Eastern Australia</i>	12.0	17.5	50.0
The Ned Rosé <i>Marlborough</i>	12.0	18.5	50.0
Villa Maria Cellar Selection Syrah <i>Hawkes Bay</i>	12.0	18.0	50.0
Esk Valley Merlot / Cab Sauv / Malbec <i>Gimblett Gravels</i>	12.0	18.0	49.0
WHITES	150ML	250ML	BTL
Babydoll Sauvignon Blanc <i>Marlborough</i>	11.0	17.0	48.0
Oyster Bay Sauvignon Blanc <i>Marlborough</i>	11.5	17.5	50.0
Mills Reef Chardonnay <i>Hawkes Bay</i>	12.0	18.5	51.0
Babydoll Pinot Gris <i>Marlborough</i>	11.0	17.0	47.0
The Ned Pinot Gris <i>Marlborough</i>	12.5	19.0	49.0
Esk Valley Chardonnay <i>Hawkes Bay</i>	12.0	18.0	49.0
Villa Maria Private Bin Gewürztraminer <i>East Coast</i>	11.0	17.0	47.0
LIGHTER WHITES	150	250	BTL
Whither Hills Early Light Pinot Gris <i>Marlborough - Low Alcohol</i>	11.0	17.0	47.0
Villa Maria Private Bin Lighter Rosé	11.0	17.0	47.0

COCKTAILS

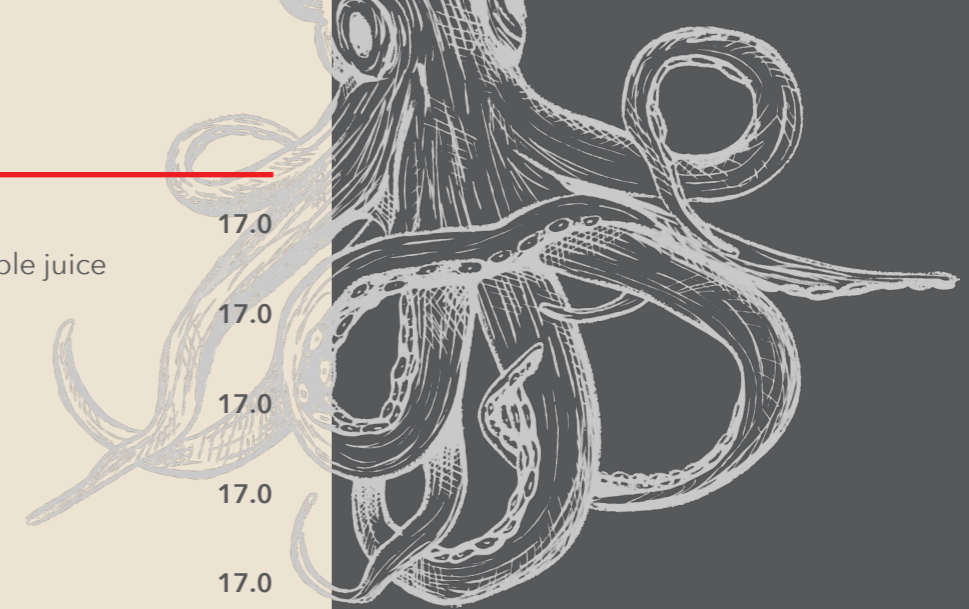
Midori Illusion	17.0
Midori, Cointreau & pineapple juice	
Sangria	17.0
Vodka, rose & lemonade	
Gin Kiss	17.0
Gin, soda & lemon	
Harvey Wallbanger	17.0
Vodka, galliano & orange	
Brandy Alexander	17.0
Brandy & cream de cacao	
Blackberry Mule	17.0
Vodka, Chambord, berries	
My Mojito	17.0
Rum, lime & lemonade	
PASSIONFRUIT STRAWBERRY	
Frozen Margarita	17.0
Tequila, triple sec lemon & sugar rim	
PASSIONFRUIT MANGO PINEAPPLE	
Pina Colada	17.0
Rum, pineapple & cream	
Blue Lagoon	17.0
Vodka, peach & lemonade	

MOCKTAILS

Blacksalt Relaxer	9.0
Fruit punch with a touch of Sprite	
Ginger Ninja	9.0
Lime, sugar, mint & ginger beer	
Very Berry Fizz	9.0
Berry purée, apple juice, cranberry juice & lemonade	
Passionjito	9.0
Passionfruit, lime & mint	
Hummingbird	9.0
Pomegranate, mango & lemonade	

NON ALCOHOLIC

Soft Drinks	4.0
Juice	5.0
Red Bull	6.5
Ginger Beer	6.5
Coffee & Tea	Ask our team



BLACKSALT

STEAK & STONEGRILL



GASTRO PUB

SNACKS & LITES

BREAD BOARD	12.5
Kalamata olives, dip & bread	
BEEF SKEWERS GF DF	16.5
With thyme aioli & beef marinated in Moroccan spices	
GARLIC CREAMY PRAWNS GF	18.5
With slaw	
KARAAGE FRIED CHICKEN DF	16.5
With slaw & miso mayo	
BLACKSALT MUSSELS	16.0
Steamed in Thai curry sauce with garlic bread	
NACHOS GF	15.5
With black beans, nacho cheese, guacamole & spring onion sour cream <i>Vegetarian</i> <i>Beef +3.5</i>	
SALT & PEPPER SQUID GF	18.5
With aioli	
CHICKEN WINGS GF	16.5
With fries <i>BBQ</i> <i>Sweet Chili</i> <i>Buffalo Sauce</i>	
MINI BAO (3)	16.5
With hoisin sauce, spring onion & coriander. Select from <i>Chicken</i> <i>Pork</i> <i>Prawn</i>	
LOADED POTATO WEDGES	13.0
With cheese & bacon	
CRISPY CAULIFLOWER	14.5
Crispy fried cauliflower florets dusted with mild curry powder and sriracha mayo	

SOFT TACOS (2)

ALL 14.0

Choose from:

Battered market fish, shredded lettuce, coriander, salsa & tangy sour cream

Fried chicken, smashed avocado, jalapeno, iceberg lettuce & salsa

Pumpkin & chickpea

Naked option available

MAINS

SCOTCH FILLET GF	33.0
With mushroom jus, wilted spinach carbonara & fries or garlic mash	
LAMB SHANK	29.0
With creamy mash, jus & couscous salad	
PAN SEARED SALMON GF DF	30.0
With sautéed vegetables, baby gourmet potatoes, green beans, beetroot puree & basil pesto	
ROLLED PORK BELLY	28.5
With apple stuffing, sautéed garlic baby potatoes, apple sauce, jus & pickled ginger	
BBQ RIBS GF DF	28.0
With slaw & fries	
FISH & CHIPS DF GF ON REQUEST	28.0
Beer battered market fish & fries	
CHICKEN SCHNITZEL	28.0
Sautéed vegetables & garlic creamy mash	
MORROCAN LAMB CHOPS	30.0
Saffron cous cous, herbed baby potatoes & plum chutney	
CAJUN CHICKEN SIZZLERS	28.0
Served with sautéed vegetables in our homemade spices with guacamole & sour cream	

SALADS

CAJUN CHICKEN SALAD GF	20.0
Olives & feta cheese drizzled with mango dressing	
CAESAR SALAD	19.0
Cos lettuce, bacon, garlic croutons, parmesan & topped with a freshly poached egg <i>Add grilled chicken + 4.00</i>	
POWER PLANT BOWL GF	20.0
Chickpea, beetroot, coleslaw, mesclun seeds, hummus and mayo	

SOCIAL EATING

BLACKSALT BITES | 55.0

Crispy pork wontons, vegetable samosa, fish goujons, vegetable spring rolls & prawn twisters

LAND & SEA PLATTER | 55.0

Karaage chicken, battered zucchini sticks, salt & pepper fish bites, salad, BBQ wings & crispy calamari

BAO BOARD | 55.0

Choose 10 from our Bao range

TACO BOARD | 55.0

Choose 8 from our Taco range

PASTAS

LAMB RAGU TAGLIATELLE	27.0
With slow braised lamb leg, rich tomato sugu, parmesan & EVO	
POLLO FUNGI TAGLIATELLE	26.0
With creamy chicken & mushroom	
SPINACH RAVIOLI	25.0
Tomato based spinach ricotta pasta drizzle with basil pesto	

BURGERS SERVED WITH FRIES

Naked option available

BANGING BEEF BURGER	24.0
Beef patty, streaky bacon, cheese, lettuce, tomato, onion, pickle & Blacksalt burger sauce	
BUTTERMILK CHICKEN BURGER	24.0
Lettuce, tomato, onion & pickles	
VEGGIE PATCH BURGER	24.0
Veggie patty, onion jam, lettuce, tomato, onion, pickle & Blacksalt beetroot burger sauce	
FISH BURGER	24.0
Deep fried fish of the day, lettuce, tomato, onion, pickle & fish tartare sauce	

STONEGRILL

Served on a 400 degree volcanic stone

STEP 1 Choose your meat **STEP 2** Choose side

Ask about our daily selection of sauces

THICK CUT PRIME RUMP 400 GR	38.0
CUSTOM GRILL	
Your choice of beef, lamb, chicken, pork or prawns	
Double Rock	30.0
2 meat choices with one side of choice	
Triple Rock	35.0
3 meat choices with two sides of choice	
Mega Rock	40.0
4 meat choices with two sides of choice	
<i>Add prawn skewer +5.0</i>	

BIT ON THE SIDE

SHOESTRING FRIES	8.0
CREAMY GARLIC MASH	8.0
SAUTÉED VEGETABLES	9.0
BLACKSALT SLAW	8.0
ONION RINGS	9.0
SEASONED POTATO WEDGES	8.0
GARDEN SALAD	8.0
SAUTÉED BABY POTATOES	9.0

SWEET TOOTH

DECONSTRUCTED BANANA SPLIT	16.0
Charred banana, ice cream, nuts & butterscotch	
STICKY DATE PUDDING	15.0
With butterscotch sauce & vanilla ice cream	
RICH MUD CAKE	15.0
With berry compote & ice cream	