



starters

- local hand made burrata, tomatoes, basil (v,g) 22
- blue swimmer crab, capellini, chilli, tomato sugo 21
- fremantle octopus, kipfler potatoes, smoked paprika (g) 22
- shark bay scallops, cauliflower puree, pancetta (g) 22
- beef carpaccio, baby capers, truffle oil (g) 23

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three courses for \$70 every night
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mains

- ricotta gnocchi, fontina, tomato sugo (v) 35
- roasted pork belly, cauliflower puree, kale (g) 36
- confit duck maryland, feta, grilled sweetcorn, bok choy (g) 36
- grilled local market fish, asparagus, potato mash, lemon butter (g) 42
- harvey scotch fillet, rosemary potatoes, broccolini, salsa verde (g) 42

sides

- broccolini, asparagus, olive oil (v,g) 10
- pear, rocket, walnuts, parmesan (v,g) 12
- duck fat rosemary potatoes (g) 10
- marinated taggiasche olives (v,g) 8

desserts

- orange creme brûlée, blueberries, brandy snap 15
- vanilla panna cotta, fresh berries (g) 15
- valhrona chocolate, raspberry sorbet, italian meringue 18
- fig pudding, salted caramel, vanilla ice-cream 16
- affogato, gelato, espresso, frangelico (g) 14

(g) - gluten free, (v) - vegetarian



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