

saltegg



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Born from the eclectic and vivid origins of South East Asian cuisine, Salted Egg is a dining experience that will transport you to another world. With a menu dominated by traditional Thai cuisine, it will stimulate and surprise all the senses. A destination for those with a curious appetite and a desire for culinary adventure, it's not just a place to dine, but a place where ideas are hatched.

Level 1

Breakfast 7am – 11am daily

Lunch 12 – 3pm Tuesday to Saturday

Dinner 5pm – late Tuesday to Saturday

Venue capacity 12 - 100 guests



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Breakfast | 29pp including unlimited coffee | 4pp extra for a selection of fresh juices

Grain-free and goji berry granola w seasonal fruits and whipped coconut cream • GF/DF/VEG •

Young coconut and tapioca pudding w dragon fruit and hazelnut crumble • GF/DF/VEG •

Pandan waffle w poached ginger pears, whipped coconut butter and coconut sugar syrup • NF/SF •

Grilled lemongrass pork banh mi w fried eggs, pickled daikon and carrot, coriander and sriracha • NF/SF •

Spicy tempeh banh mi w cucumber, pickled daikon and carrot and shiso leaf • DF/NF/VEG •

Breakfast tofu w sesame soy dressing, peanuts, saw tooth coriander and chilli oil • GF/DF/VEG •

Stir fried asparagus, broccolini, kale w spiced cashew cream, poached egg and dukkah • GF/DF/V •

Chilli scrambled eggs on sourdough w crab meat, sichuan oil and crispy salt bush • DF/NF •

Poached eggs on rye bread w tea smoked trout, spinach and béarnaise sauce • NF/SF •

Poached eggs on cassava rosti w red braised pork and béarnaise sauce • GF/NF/SF •



Sample menus; subject to change

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Express Lunch | 35pp

Bites (per piece)

Pomelo betel leaf w caramelised coconut, chilli and mint • GF/DF/VEG •

Small Plates

Raw kingfish w green nahm jim, taro chips, finger lime and shiso • GF/DF/NF/SF •

Son-in-law eggs w yellow bean sauce, green mango and herb salad • NF/DF/V •

Stir Fries & Curries

Yellow curry of spiced pumpkin w shallot, Thai basil and pickled ginger • GF/NF/DF/VEG •

Roasted duck w crispy egg noodle, yellow bean sauce and pickled chilli • DF/NF •

Rice & Sides

Jasmine rice • GF/NF/DF/VEG •

Roti bread • NF/DF/VEG •



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Taste of Asia | 65pp

Bites (per piece)

Pomelo betel leaf w caramelised coconut, chilli and mint • GF/DF/VEG •

Small Plates

Son-in-law eggs w yellow bean sauce, green mango and herb salad • DF/NF/V •

Raw kingfish w green nahm jim, taro chips, finger lime and shiso • GF/DF/NF/SF •

Large Plates

Massaman curry of lamb w kipfler potato, cucumber and chilli relish • GF/DF/SF •

Jungle curry of blue eye w snake bean, baby corn, kra chi and holy basil • GF/DF/NF •

Crispy pork w plum sauce, fried shallot, coriander and nahm pla prik • GF/DF/SF •

Rice & Sides

Jasmine rice • GF/NF/DF/VEG •

Roti bread • NF/DF/VEG •



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Chef's Highlights | 75pp

Bites (per piece)

Coffin Bay oyster w red nahm jim, coriander and fried shallot • GF/DF/NF •

Smoked eel betel leaf w sawtooth coriander and peanuts • GF/DF •

Small Plates

Raw kingfish w green nahm jim, taro chips, finger lime and shiso • GF/DF/NF/SF •

Mekong chicken ribs w garlic chilli fish sauce, roasted rice and lime • GF/DF/NF/SF •

Prawn shu mai w smoked salmon roe, chilli oil and Sichuan salt • DF/NF •

Large Plates

Stir fried clams, prawn, squid and kingfish w curry powder and oyster mushrooms • GF/DF/NF •

Twice-cooked ½ duck w Chinese black vinegar sauce, ginger, coriander and chilli • GF/DF/NF •

Salt lamb ribs w chilli scuds, shallot, sawtooth coriander, roasted rice and lime • GF/DF/NF/SF •

Rice & Sides

Smoked long eggplant w chilli scud, sawtooth coriander and salted egg • GF/DF/NF •

Jasmine rice • GF/NF/DF/VEG •

