

SALTY'S

BURGERS

THE BIG SALTY

beef patty, melted cheese, onion ring, crisp lettuce, tomato, pickles, pink sauce, onion jam 26

FRIED CHICKEN BURGER

fried chicken breast, crisp lettuce, melted cheese, aioli 25

VEGAN BURGER

beetroot burger, rocket, shredded carrot, guacamole, smoky tomato relish, vegan aioli, vegan bun (ve) 26

FRIED FISH BURGER

battered fish, crisp lettuce, onions, capers, pickles, chilli, coriander, lemon tartare sauce 25

All burgers served with fries.

Sweet potato fries +3 • GF bun +3 • Vegan bun +3
Go Large - extra patty on any burger +4

PIZZAS

MARGHERITA

tomatoes, mozzarella, basil, parmesan (v,vo) 23

VEGETARIAN

mushroom, capsicum, spanish onion, spinach, tomato, olives, mozzarella (vo) 24

HAWAIIAN

ham, pineapple, mozzarella 24

PROSCIUTTO & ROCKET

prosciutto, rocket, parmesan, balsamic glaze, truffle oil, mozzarella 25

PERI PERI CHICKEN

chicken, capsicum, mozzarella, spinach, onion, peri peri mayo 25

GF base +3 • Vegan Cheese +2

SHARES

CALAMARI

lemon wedge, aioli 18

MAC 'N' CHEESE BALLS

aioli, smoky relish (v) 16

CEVICHE

white fish, avocado, tomato salsa, jalapeños, lime, corn chips (gf) 21

BBQ WINGS

ranch, blue cheese with carrots & celery sticks 20

FRIES

smoky relish (ve) 14

HUMMUS

pomegranate, flatbread (ve) 17

POPCORN CAULIFLOWER

cauliflower, buffalo sauce, vegan aioli (ve) 17

BROCCOLINI

almonds, parmesan, balsamic glaze (v,vo,gf) 15

CORN RIBS

mexican spice, salsa (ve,gf) 14

CHUNKY GUAC

corn chips, salsa (ve,gf) 18

SWEET POTATO FRIES

aioli (v,vo,gf) 16

NACHOS

corn chips, beef mince, mozzarella cheese, black beans, guacamole, sour cream, jalapeños (gfo) 23

MAINS

BAJA FISH TACOS (2)

battered fish, mango & corn salsa, red cabbage, baja sauce, coleslaw, on flour tortillas 19
gf +2

'BONDI BEACH BEER' FISH & CHIPS

coleslaw, tartare sauce 27

CHICKEN PARMY

ham, cheese, tomato sauce, coleslaw, fries 29

CRISPY SKIN SALMON

crispy potatoes, sautéed broccolini, balsamic glaze, aioli (gf) 34

STEAK SANDWICH

grilled rump steak, caramelised onion, rocket, truffle oil, balsamic glaze, bbq sauce on turkish bread 26

Upgrade to sweet potato fries +3

Please inform staff of any allergies.

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free. All food is prepared and cooked in our kitchen using the same fryers.

SALADS

CALAMARI

rocket, corn, tomato, cucumber, capsicum, spanish onion, poppy seeds, sweet chilli aioli dressing 24

MEXICAN CHICKEN

mixed greens, charred corn, black beans, spanish onion, avocado, pickled jalapeño, salsa, crunchy corn chips, ranch dressing 25

HALOUMI

rocket, roasted pumpkin, broccoli, tomato, couscous, baby beetroot, balsamic and fig dressing (v) 24

SUPERFOOD

grilled marinated tofu, cauliflower rice, hummus, avocado, pomegranate, currants, black beans, peas, pickled red cabbage, cucumber, radish, sunflower seeds, dijon maple dressing (ve,gf) 24

Vegan dressing available

SIDES & ADD-ONS

add: chargrilled chicken +5 • grilled haloumi +5
lemon pepper calamari +6 • avocado +4

(gf) gluten friendly (v) vegetarian (ve) vegan (vo) vegan option

SALTY'S BOTTOMLESS

Available every day - 109pp

CLASSIC MARGARITA ON ARRIVAL

2 HRS OF TAP BEER, WINE AND SELTZER

SOCAL x BONDI SHARE-STYLE FEAST

Upgrade to bottomless margs - 149pp

Cali Classic • She's a Scorcher • The Coconut
Bottomless must be pre-booked online

MARGARITAS

OLMECA
ALDOS
TEQUILA

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|---|----|---|----|--|----|
| CALI CLASSIC | 22 | TAMA TOMMY'S | 23 | SHE'S A SCORCHER | 23 |
| Altos Plata tequila, triple sec, lime, sugar | | Olmeca Gold tequila, lime, agave | | Olmeca Gold tequila, triple sec, lime, chilli-infused agave | |
| SALTY'S ESPRESSO | 23 | STRAWBERRY SWELL | 23 | APEROL MARG | 23 |
| Olmeca Gold tequila, coffee liqueur, espresso coffee, caramel syrup | | Olmeca Gold tequila, triple sec, strawberry, lime | | Altos Reposado tequila, Aperol aperitivo, lime juice, sugar syrup, orange zest, salt rim | |
| SPICY MANGO | 24 | THE COCONUT | 23 | THE BIG KAHUNA | 27 |
| Olmeca Gold tequila, mango, passionfruit, spicy agave, lime | | 1800 coconut tequila, Licor 43 vanilla liqueur, lime, pineapple juice | | Classic-style marg in a signature glass, topped with a Coronita | |

CAN'T SEE YOUR FAVOURITE COCKTAIL? Ask our team and if we've got it, we'll make it!

WINE

SPARKLING

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| Lorimer Sparkling <i>Riverina, NSW</i> | 13 60 |
| King Valley Prosecco <i>King Valley, VIC</i> | 14.5 68 |
| Mumm Grand Cordon <i>Champagne, France</i> | 140 |
| Veuve Clicquot <i>Champagne, France</i> | 190 |

RED

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| Lorimer Shiraz <i>Riverina, NSW</i> | 13 60 |
| Rutherglen Estate Sangiovese <i>Rutherglen, VIC</i> | 14 67 |
| La Boheme Pinot Noir <i>Yarra Valley, VIC</i> | 15 70 |
| St Hallett Faith Shiraz <i>Barossa, SA</i> | 16 75 |

WHITE

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| Lorimer Semillon Sauvignon Blanc <i>Riverina, NSW</i> | 13 60 |
| 3 Tales Sauvignon Blanc <i>Marlborough, NZ</i> | 14 66 |
| La Boheme Pinot Gris <i>Yarra Valley, VIC</i> | 15 71 |
| Estate Vineyard Chardonnay <i>Yarra Valley, VIC</i> | 16 75 |

ROSE

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| Rosé Rosé <i>King Valley, VIC</i> | 13.5 61 |
| Vinoque Rosato <i>Yarra Valley, VIC</i> | 16 75 |

BEER

Check out the bar for our current beer selection

SELTZERS

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| LOCAL SPIKED ICED TEA | 14.5 |
| Passionfruit, Mango 4% | |

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| GOOD TIDES | 15 |
| Passionfruit, Raspberry 4.3% | |

NON ALCOHOLIC

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| CALI ZERO | 15 |
| Miss Agave non alc tequila, Lady Marmalade non alc triple sec, lime, sugar | |

Ask the team for our selection of non alc margs

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| HEAPS NORMAL 0.5% | 10 |
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| SPARKLING / STILL WATER 330ml | 5 |
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| RED BULL Assorted flavours | 7 |
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HAPPY HOUR

MON - FRI 4 - 6PM • \$16 MARGS • HALF-PRICE SHARE PLATES • \$8 BEER, WINE & SPIRITS

*excludes public holidays