



FIRST COURSE

thai

Pomelo Salad (yam som o) southern Thai salad of juicy pomelo and water chestnut with dry roasted coconut, fresh mint leaf and a touch of chilli, shallots and peanuts (v)	270
Green Mango Salad (yam mamuang) green mango and cherry tomatoes with dry shrimp, peanut, cashew nuts, coriander, chilli & crisp deep fried Asian sea bass	280
Glass Noodle Salad (yam woonsen) glass noodle and wood ear mushroom with minced pork, spice, shrimp, squid and barramundi onions and Asian celery	280
Seafood Salad (larb talay) Isaan salad of squid, shrimp, Asian sea bass with lime juice, toasted ground rice & mint with saw tooth coriander	320
Waterfall Chicken Salad (namtok gai yang) sliced grilled chicken with shallots, ground toasted rice, spice, local Thai herbs and touch of lime juice	280
Hot & Sour Soup (dtom yam kung) hot and sour shrimp lemongrass soup with galangal and a blast of chilli, lime, mushroom & coriander	300
Fish Cakes (tord man pla) Local fish cakes with green beans, kaffir lime leaf, red curry paste and a peanut chilli dressing	250
Peanut Chicken Skewers (satay gai) peanut marinated grilled chicken thigh and breast with pickled cucumber and spiced peanut sauce (4 skewers)	290
Spring Rolls (popia pak) deep fried vegetable spring rolls with a red pepper ginger marmalade, grilled cabbage and cucumber (v)	260

WESTERN BITES

Classic Caesar romaine cos lettuce leaves & soft boiled egg with bread crisps, pancetta, Parmigiano, anchovy dressing and grilled chicken	350
Crab Risotto local blue swimmer crab with organic carnaroli, crab doughnuts, Parmigiano, lemon zest and shaved bottarga	420
Singha Taco crispy beer battered Asian sea bass with a tomato & cucumber salsa, red cabbage, avocado, sour cream and grated lime zest	370
Tent Clubhouse sourdough 'SALA' club sandwich with bacon, chicken, fried egg, lettuce, tomato, paprika mayonnaise and smoked cheese	380
Chilli Chicken shredded smoked chicken mixed with green curry mayonnaise and garlic chips, oven roasted baby corn, Thai basil in a grilled pitta	370
Angus Burger Australian beef 'chuck & rib' on toasted brioche with soy miso onions, cheddar, bacon and bacon mayo, gherkins	450



WESTERN BITES

Buffalo Pizza Italian tomatoes and buffalo mozzarella topped with fresh Italian basil and shaved Parmigiano (v)	380
chicken, salami, bacon, beef, shrimp, ham, N'duja sausage	80 each
Garlic Truffle White Pizza garlic and black truffle butter with pan fried mushrooms and sliced Parmigiano & Pecorino, thyme leaves and pepper mascarpone (v)	390
Pecorino Pesto Pasta almond, basil and tomato Trapanese pesto with linguine, roasted cherry tomatoes, pecorino cheese and organic olive oil (v)	350
Beer Battered Fish Asian sea bass dipped in singha beer batter served with chips, lemon tartare sauce, crushed minted peas	450
Mushroom Arancini crisp deep fried black truffle mushroom, carnaroli rice arancini with Parmigiana, charred asparagus and pan roasted mixed local mushrooms (v)	290
Grilled Avocado <small>vegan</small> Japanese soba noodles with fine sliced carrots, sugar peas, charcoal grilled avocado dressed with a ponzu and togarashi spice & soy beans (v)	290

MAIN COURSE

thai

Pineapple Rice (khao pad sapparot) jasmine rice through the wok with chunks of pineapple and shrimp, cashews and curry powder	300
Tamarind Seafood Noodle (pad thai) wok fried rice noodles, mixed seafood, egg, tofu, tamarind sauce, chives and beansprouts	380
Crab Fried Rice (khao pad puu) jasmine rice wok fried with blue swimmer crab meat, egg finished with spring onion and coriander	400
Crab Curry (gang puu) aromatic local curry of blue swimming crab and coconut laced with turmeric and finished with betel leaf & Thai basil	400
Deep Fried Fish (pla tord nam pla) Asian sea bass, steeped in fish sauce and deep fried served with a salad of green mango and chilli	550
Baked Glass Noodles (kung op woonsen) oven baked glass noodles with shrimp, belly pork, ginger, celery, dark soy sauce and onion	450
Steamed Fish (pla nueng manao) steamed whole Asian sea bass steamed with lime and served with seafood sauce + coriander	550
Seafood Curry (gang chuu chee) red curry of scallops, shrimp, mussels and fish with coconut milk, coriander & kaffir lime leaves, chilli	590



MAIN COURSE

thai

Chicken Cashew (gai pad met) succulent chicken thigh and cashew nuts wok tossed with red pepper, tomato, onion and chilli casings	350
Holy Basil (pad grapow) wok fried minced organic pork or chicken or beef or seafood with hot holy basil and chilli served with a fried duck egg over jasmine rice	370
Duck Curry (gang deng bpet) sliced duck breast in a red c urry sauce with charred pineapple, cherry tomatoes, pea eggplants and Thai basil	390
Beef Oyster Sauce (nua pad nahm man hoy) angus tenderloin and straw mushrooms with brown & spring onion, oyster sauce, soy (h)	400
Beef Peanut Curry (gang penang nua) grilled Australian striploin and peanut coconut curry with kaffir lime leaf, Thai basil (h)	450
Chicken Curry (gang mussaman) slow braised spiced chicken thigh peanut curry with coconut potato and crisp shallots (h)	390

MAIN COURSE

to share

SALA Signature seafood platter for TWO guests

Grilled rock lobster, Tasmanian Trout, Asian sea bass and Scallops on hot rocks with poached king shrimp, NZ mussels, blue swimmer crab, smoked salmon pate & crab mayonnaise with garlic toasts and charred lemon	3700
--	------

Seafood Bucket for TWO guests

Steamed prawn and mussel with a sauce of chilli paste, topped with deep fried soft shell crab and bass served with loaded Thai fries, corn	2200
--	------

from the charcoal grill Choose your grilled item and select your choice of one complimentary side dish and one sauce to create a perfect dish

Rock Lobster 600g	800
Salmon Fillet 150g	590
Whole local Asian Sea Bass wrapped in banana leaf 500g	500
Local King Fish Fillet 150g	495
Local Asian Sea Bass Fillet 150g	495
Australian grass fed Beef Tenderloin (h) 180g	750
Duck Breast 200g	480
Chicken thigh & breast 300g	440



charcoal grill side dishes

Jasmine white rice (if you would like more rice, just ask, it's free)	70
White vermicelli rice noodle	70
Wok fried local vegetables with oyster sauce	120
Cos romaine lettuce leaves with white anchovy and Parmigiano, pesto	120
Charred broccoli, cracked almonds, bacon, caper, ground chilli	130
Spinach and shallots with sesame and soy sauce (v)	140
Deep fried potato croquettes (v)	140
Chips with Maldon sea salt and malt vinegar (v)	150
Loaded chips with mayo, spring onion, Parmigiano, sesame + spice (v)	150
Barbecue	80
Thai chilli & coriander	80
Minted chilli sauce	80
Garlic Butter	80
Tomato, basil, shallot	80
Hollandaise	95
Béarnaise	95
Red wine	95
Mixed peppercorn	95

DESSERTS

PBJ peanut butter jelly

peanut butter mousse with jelly, caramelized peanuts, fruit gel, blonde chocolate snow and a peanut butter ice cream	280
--	-----

Crème Caramel

set custard with caramel ginger cake, puff pastry, vanilla custard, apple fluid gel, brown bread + black treacle ice cream, toffee cream	280
--	-----

Sticky Toffee

sticky toffee and date pudding with Cornish clotted cream ice cream, salted caramel sauce, lavender honeycomb	260
---	-----

Chocolate Fondant

warm soft centered Valrhona Manjari chocolate fondant with raspberry gel, sorbet and freeze dried powder cocoa nib tuille	290
---	-----

House Made Ice Cream + Sorbet

Black treacle and brown bread / Raspberry ripple / Coconut Rum Clotted cream ice cream / Vanilla bean / Chocolate brownie with blonde chocolate / Raspberry Sorbet/ Peanut Butter 90 per scoop

Thai desserts

Mango Sticky Rice

ripe mango with sticky rice and coconut rum ice cream salted coconut cream with crisp yellow beans	190
--	-----