



Darwins Premier Function Venue

With stunning ocean views and tropical sunsets Saltwater@Bundilla is Darwins Premier Function Venue.

We offer a full range of dining options ,specialising in Sunset Cocktail evenings with a mouth watering array of locally inspired Canapes. Whether it be a special birthday, a wedding or a Corporate Evening we will showcase the best of the Territory for you and your guests.

For the more formal we can combine Canapes with a delicious Buffet or a three course sit down dinner under the stars or on our Verandah overlooking the Arafura Sea utilising great Territory produce.

To help you create a truly memorable Territory experience contact our Functions Manager on 0448730238 or email admin@saltwaterb.com.au



SUNSET DINING at SALTWATER

This DRY SEASON

starting 7th MAY 2024

TUESDAY & WEDNESDAY ONLY

A UNIQUE TERRITORY SUNSET DINING EXPERIENCE

Sophisticated menu showcasing local produce

For reservations please call 0448 730 238



Our Cafe Hours

Mon-Fri 8.30-3.00pm • Sat-Sun 8.00-3.00pm

✉ admin@saltwaterb.com

☎ 0448 730 238



Daytime Menu

Breakfast Menu

Finishes at 11.30

Toast (GFO) 7

Fruit and Spice, Pane Di Casa, Sour Dough or GF w. House Jam, Marmalade, Vegemite, Nutella or Honey

Eggs Your Way (GFO) 14

Scrambled, Poached or Fried on your choice of Bread

Add Extras

Hollandaise 3, Sambal 3, Beans 4, Egg 4, Potato Roesti 4, Avocado 4, Cherry Tomatoes 5, Mushrooms 5, Halloumi 5, Bacon 5, Smoked Salmon 6

Savoury Mince (GFO) 22

Chefs special spiced Savoury mince w house beans on Pane di Casa

Steak and Egg Stack (GF) 24

Breakfast Steak, Two Fried Eggs, Potato Roesti, Roasted Cherry Tomatoes

Recovery Plate (GFO) 26

Two Eggs your way, Beans, Mushrooms, Bacon, Potato Roesti, Halloumi, Pane di Casa and Roasted Cherry Tomato

All Day Menu

All Day Breakfast

Seasonal Fruit Salad (V) 14

Seasonal Fruit, Honey Yoghurt

Breakfast Burger (GFO) 14

Fried Egg, Bacon, House Relish, Spinach, Potato Roesti

Smashed Avo on Toast (V) 15

Smashed Avocado on Pane Di Casa, Cherry Tomatoes, Feta

Corn and Zucchini Fritters (V) 18

w. Poached Egg, Smashed Avo, Feta

Saltwater Eggs Benedict 20

Poached Eggs, House Hollandaise on Focaccia
Choose Bacon, Ham or Smoked Salmon

Nasi Goreng 25

Indonesian Fried Rice, Grilled Chicken Skewers, Fried Egg
Kecap Manis, Pickled Cucumber & Carrot, Chilli Sambal

Crepes

Contains Dairy

Prawn Laksa Crepe 24

Chicken, Mushroom and Avocado 24

Roast Vegetable Crepes (V) 20

Old Fashioned Lemon and Sugar 12

Mixed Berries and Cream 14

Add Ice-Cream 4

Burgers

BLT 13

Bacon Lettuce Tomato on Panini

Saltwater Hamburger (GFO) 22

Beef, Bacon, Pickles, Cheese, Tomato, Lettuce, Relish w. Chips

Chicken Burger (GFO) 22

Crumbed Chicken, Lettuce, Tomato, Aioli, Sweet Chilli w. Chips

Barra Burger (GFO) 25

Crumbed Wild Caught Barramundi, Tomato, Lettuce, Coleslaw, House Tartare w. Chips

Mushroom Burger (V,GFO) 22

Whole Field Mushroom, Roast Vegetables, Caramelised Onion, Aioli w. Chips

Saltwater Steak Sandwich (GFO) 26

Scotch Fillet, Bacon, Cheese, Caramelised Onion, tomato, Lettuce, Beetroot,
Special House Steak Sauce on Panini w. Chips

Chips w House Salt and Sauce

Aioli, BBQ, Sweet Chilli or Tomato

Small 7

Large 12

Make me Sweet Potato (GF) add 2

Gourmet Sandwiches, Wraps,
House Made Cakes Selection
See Cabinet Inside

Salads

Saltwater Squid Salad (GF) 30

Crispy seasoned Squid w Mango Salad and House Dressing

Prawn Avocado Salad (GFO) 32

Local Prawns, Salad, Avocado w. Aioli and Croutons

Asian Salad (GF) 22

Asian Slaw, Crispy Noodles, Coriander, Rice Noodles, Lettuce, Onion w Asian Dressing

Add Thai Beef 30

Caesar Salad (GFO) 22

Cos Lettuce, Poached Egg, Crispy Bacon, Parmesan, Croutons, House Caesar Dressing

Add Chicken 28 Add Prawns 32

Lunch

All Day

Vietnamese Rolls (GF)

Asian Herbs and Vegetables, Rice Noodles w. sticky Asian Sauce- 2 per Serve

Vegetarian 15 Prawn 18

Salmon Roesti (GF) 24

Salmon Rosettes on Potato Roesti, Coleslaw, Cherry Tomatoes, Avocado w Dill Yoghurt

Satay Chicken Skewers 24

Chicken Skewers, House Satay Sauce, Leafy Greens, Steamed Rice (contains Nuts)

Wild-Caught Local Barramundi (GFO) 40

Grilled w Fresh Green Salad, Chips, House Tartare

Saltwater Seafood Plate 48

Grilled Wild-caught Barramundi, Crispy Seasoned Squid, Grilled local Prawns in a
Tortilla Basket w Leafy Green Salad, Chips, House Tartare

Kids

Cheeseburger and Chips 14

Crumbed Chicken, Chips and Salad 14

Battered Local Fish, Chips and Salad 14