

SALT BAR

Canapés + Bigger Bites

THE PROCESS

At **Salt Bar Hamilton**, we believe every gathering is an **opportunity to create something extraordinary**.

Whether you're planning an intimate celebration, a lively cocktail soirée, or a corporate event, our curated menus are designed to elevate your experience.

Drawing inspiration from Brisbane's vibrant culinary scene, our offerings blend local flavors with innovative twists, ensuring each dish and beverage delights the senses.

Let us **craft a memorable occasion** that reflects your unique style that leaves a lasting impression.

PERUSE



ENQUIRE



QUOTE



PLAN



CONFIRM



BEST TIME OF YOUR LIFE

CANAPÉS

minimums apply | prices exclude GST & Staffing

Bold= cold canape

POULTRY \$4.50

organic poached chicken, sugared walnut, bruschetta , vein sorrel

duck rillette, kewpie-miso aioli, Thai basil, crispy shallots

rosemary chicken croquettes-pistachio crumb

karage chicken & kimchi waffle- sriracha sauce

BEEF \$4.50

corned beef, Swiss cheese, sauerkraut rye toast – Russian dressing

potato cake, shaved jerky, smoked gouda

spiced pulled beef-horseradish & potato cake gf df

Pastrami, mustard aioli, cornichon- bruschetta

PORK \$3.95

caramelised shallot & candied pancetta tartlet-swiss & thyme

cherry cola pork belly, cucumber, poblano jam gf

smoked ham & lemon risotto balls-parmesan

pecan biscuit, pressed hock-mustard pickle

LAMB \$4.50

lamb medallions, onion confit, garlic gel, herb crumble, mustard jus

sweet potato & lamb meatball-apricot glaze gf df

slow cooked lamb shoulder, Sicilian olive-basil oil gf df

grilled lamb brochette- satni yoghurt gf

CANAPÉS

minimums apply | prices exclude GST & Staffing

Bold= cold canape

OYSTERS \$6.50 each

Seasonal served with either;

shallot, red wine vinegar, cracked pepper gf df

white soy, wakame , yuzu sesame gf df

cucumber pearls, caviar gf df

herb & chilli butter– grilled gf

prosciutto, smoked BBQ sauce gf df

spanish chorizo & cultured butter gf

SEAFOOD \$5.95 each

**salmon, cucumber, miso aioli, shiso leaves, grapefruit
pearls gf df**

**white fish ceviche, refried bean tostada–spiced avocado
sauce df**

smoked trout mousse, dill, & caviar–brioche toast

spicy tuna–crispy rice with furiake gf df

chilled crab tart, shaved apple–spicy remoulade gf df

VEGAN, GLUTEN FREE, DAIRY FREE \$5.95 EACH

smoked tofu, vegan green goddess aioli, pickled beet, ruby radish sprouts gf df veg

tomato bruschetta, capers, parsley & lemon garlic aioli gf df veg

watermelon, whipped plant based cream cheese, watercress & lemon oil gf df veg

pumpkin and parsley arancini–aioli gf df veg

SLIDERS

\$6.50 each minimums apply | prices exclude GST & Staffing

haloumi, smashed avocado–roasted capsicum jam v

Smoked bourbon glazed beef brisket–cheddar

Slow braised chipotle pork, kim chi– kupi

Southern fried coconut chicken, paw paw slaw– nuoc cham mayo

Thyme buttered king mushroom, gruyere cheese–oak lettuce, walnut crumble v

Angus beef, jack cheese, pickles –chipotle aioli

Chickpea and sweetcorn, coriander and pickled onion vegan

Falafel–sesame dressing, yoghurt, pickled vegetables v

BAOS

\$6.50 each minimums apply | prices exclude GST & Staffing

charcoal bao, galangal and chilli poached chicken, palm

sugar char sui pork, cucumber–crispy onions

chicken larb, caramelised pineapple –crisp lettuce

beancurd with crushed peanut sauce v

karage prawn, asian slaw, chipotle sauce

BIGGER BITES

\$7.50 each minimums apply | prices exclude GST & Staffing

"Scotch Egg" crumbed soft boiled egg –savoury pork mince, housemade tomato & apple

Chargrilled lamb kofta–coriander yoghurt, toasted sesame seeds gf

Chicken & herb empanada– chutney

Homemade fresh white bean & chickpea falafel –mini tortilla, fragrant herbs, sriracha aioli v

Pulled beef quesadilla–soured cream, eschallots

"Prawn & Avocado" cocktail

BOWLS

\$13.50 each minimums apply | prices exclude GST & Staffing

rosemary & goat cheese whipped polenta, grass fed beef meatballs– sugo

pommes purée, roasted carrots, basil–chive oil, crispy quinoa gremolata braised short rib

roasted eggplant–tabbouleh, roasted chickpeas, olives, pomegranate seeds, tahini, chermoula, sesame seeds & mint

salmon crudo–watermelon radish, frisee, chive oil, grapefruit pearls, sorrel

lemon glazed grilled chicken,cannellini bean hommous, roasted sweet potato –hazelnut crunch –evoo gf df

ALL MENUS REQUIRE CHEF AND WAITSTAFF. THEY ARE NOT DESIGNED FOR DROP STYLE CATERING.

MENUS DO NOT INCLUDE SERVICE STAFF OR EQUIPMENT.

ALL MEUE CATERING PRICES EXCLUDE GST

GLUTEN FREE = GF | DAIRY FREE = DF | VEGETARIAN= V | VEGAN= VEG

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