



MENU



WELCOME TO THE OLD SALT BUSH

Indulge in a unique dining experience at The Old Salt Bush, where Executive Chef Lee Cecchin's expertly crafted menu showcases the finest regionally sourced produce, infused with the rich, bold flavours of native bush foods. Drawing inspiration from her travels and time spent foraging on country with fellow chefs, Chef Lee creates dishes that celebrate the land and its heritage.

With over 40 years of experience spanning Australia, Europe, and Asia, Chef Lee has cooked for royalty, Sheikhs, political leaders, and Hollywood's elite. Now back in her hometown of Broken Hill, she brings her passion for regional ingredients to life, crafting a menu that invites conversation and connection.

Designed for sharing and exploration, each dish encourages diners to experience a diverse range of flavours, sparking curiosity and appreciation for Australia's culinary landscape. Complementing her menu, Chef Lee's award-winning line of gourmet food products—crafted from locally and regionally sourced ingredients—adds another layer of authenticity to her creations.

A proud member of the prestigious La Chaîne des Rôtisseurs, the Australian Culinary Federation, and Les Toques Blanches, Chef Lee continues to push the boundaries of flavour, tradition, and innovation.

Join us for a taste of the outback, where every bite tells a story.

ENTRÉE

Vietnamese Chicken Salad (Gỏi Gà) (GF) \$30
 Tender oven-roasted, shredded chicken marinated with wild lemongrass, lime, and garlic, tossed with fresh mint, coriander, crisp wombok, cucumber, carrot, and Spanish onion. Finished with a tangy Nuoc Cham dressing and golden fried shallots for an extra crunch. Traditionally served with peanuts, but this dish is nut-free.

Lemon Myrtle Stacked Prawns (DF, P, GF) \$30
 Marinated chargrilled lemon myrtle prawns accompanied with avocado and kipfler potato salad.

Saltbush Gin Cured Salmon (P, GF) \$30
 Cured using our own Saltbush Gin, garnished with cucumber, compressed watermelon and finger lime.

Warm Cheese Soufflé (N, GF, V) \$30
 Twice-cooked Brie, Parmesan and rich Cheddar cheese topped with cream & finished in the oven, garnished with local honey roasted grapes and caramelised pecans.

Risotto (GF, DF, V, VEO) your wait staff will advise \$30|42
 All risotto's made fresh daily using vegetable stock as base variety of ingredients.

SHARED ENTRÉE

Vegetarian Antipasto (Serves 2) (GFO, V) add person \$30|62
 Chargrilled asparagus & zucchini ribbons with skordalia, roast pumpkin and goats cheese arancini with Warrigal green aioli, lemon myrtle hummus, bush tomato roulade, petite asparagus soufflé, a selection of pepper berry Lavosh.

Chef's Tasting Platter (Serves 2) (GFO) add person \$30|62
 Roast pumpkin and goats cheese arancini with Warrigal green aioli, lemon myrtle hummus, bush tomato roulade, smoked kangaroo with rosella chutney, emu kofta served with skordalia, a selection of pepper berry Lavosh.

BREAD

Sourdough Saltbush loaf *Please choose one* \$15
 Butter
 Lemon myrtle hummus
 House made wattle seed Dukkha, olive oil & balsamic glaze (V, N)

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MAIN

- Chicken Mignon (GF)** \$47
Chargrilled chicken breast filled with Camembert, spinach and finished with a bush tomato passata.
- Pomegranate Harissa Beetroot Tortillas (V, GF)** \$46
Aromatic harissa-spiced beetroot kebab & Halloumi chargrilled and paired with the refreshing of pomegranate jewels. Served with zesty lime hummus, soft tortillas, and a fresh garden salad.
- Barramundi Fillet (GF)** \$47
Seared a fragrant lemon myrtle and bush tomato rub, then finished in the oven. Served atop creamy celeriac mash, complemented by baby spinach, tomato, olives, and artichoke.
- Char grilled Wagyu Scotch Fillet (marble score 0-2, 300g) (GF)** \$57
Chargrilled to perfection, served with your choice of wild mushroom jus or caramelised onion & bacon jam, finished with a rich Shiraz reduction.
*Add three bacon-wrapped prawns with a pepper berry jus. \$8
- Signature Saltbush Dusted Lamb (GF)** \$54|100
With locally harvested saltbush, lamb shoulder is slow-braised for six hours, then pulled, pressed, and pan-fried for a rich, tender finish. Served with a chargrilled lamb cutlet, wild spinach, and finished with a vegetable & red wine jus.
- Saltbush Mixed Grill (GF)** \$53|98
Saltbush emu pie, marinated saltbush lamb T-bone, house made sausage, chargrilled kangaroo served with bush tomato chutney, triple cooked chips topped with caramelised onion & bacon jam and finished with a native pepper berry jus.
- Atlantic Salmon (GF)** \$47
Pan fried served atop a vibrant salsa verde and accompanied by a zesty desert finger lime aioli.

SIDES

- Triple cooked chips (DF, GF, V, VEO)** \$13
Dusted with saltbush flake salt and creamy aioli
- Warm Salad (DF, GF, V, VEO)** \$13
Mixed leaves tossed with roasted brussel sprouts goat's cheese garnished with pomegranate jewels
- Chargrilled Fresh Asparagus & Broccolini (DF, N, GF, V, VEO)** \$13
- Heirloom Carrots** \$13
Roasted and tossed with wattle seed seasoning topped with lemon myrtle hummus

ALL MAIN MEALS SERVED HOUSE MASH EXCEPT SALTBUSH MIXED GRILL

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DESSERT

Pavlova (GF, N) Split and filled with dollop cream and rich chocolate brownie crumbs	\$18
Desert Lime and Macadamia Cheesecake (GF, N) topped with lime curd and dollop cream	\$18
Quandong and Apple Crumble (GF) with quandong compote and dollop cream	\$18
Wattleseed Pecan Tart (N) Served dollop cream ice cream finished with butterscotch	\$18
Affogato (GF) Served with your choice of liquor, shot of espresso and vanilla ice cream Frangelico Kahlua Baileys Tia Maria Limoncello Amaretto	\$22

DRINKS TO FINISH

Tea Selection available upon request	\$5
Coffee Long Black Espresso Flat White	\$5
Hot Chocolate with quandong compote and dollop cream	\$5
Liquor Flavoured coffee Shot of your favourite liquor topped with espresso and whipped cream. Frangelico Kahlua Baileys Tia Maria Amaretto Jamieson Rum	\$12.5

FORTIFIED WINE AND PORTS

De Bortoli 'Noble One' Botrytis Semillon	\$12.5
Anvers 20-year-old port	\$11
Pirramimma Tawny Port	\$8
Capogreco- 1986 Mildura Muscat	\$9
Galway Pipe Grand Tawny 12 years Aged	10

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