

SALTED & HUNG

Welcome to Salted & Hung.

Presenting to you our Tasting Menu conceptualised with Minimal Wastage in mind. The menu revolves around the creative use of forgotten parts, from skin to bones, protein to innards.

Having spent most of my growing up years on my family farm near Brisbane where nothing is wasted, I embarked on my personal culinary mission to building a sustainable kitchen.

I am proud to share my cooking philosophy of Minimal Wastage through my creations, one that celebrates diversity of flavours and showcases the beauty of the forgotten.

*Find beauty in everything,
everywhere, and every day.*

I hope you will love it.

A handwritten signature in black ink, appearing to read 'Drew Nocente', with a small dot at the end of the line.

Drew Nocente

A GUIDE TO OUR CUISINE PHILOSOPHY

WHIPPED LARD MADE FROM PORK FAT TRIMMINGS ARE RENDERED DOWN & WHIPPED.



SOURDOUGH TRIMMINGS ARE BREWED FOR 2 WEEKS USING A SIMILAR PROCESS TO BEER-MAKING.

WHAT REMAINS IS A YEAST EXTRACT SIMILAR TO VEGEMITE, WHICH IS THEN MIXED WITH ABALONE LIVER & BUTTER TO SEASON THE ABALONE AS IT IS BEING GRILLED.



BUTTERMILK FROM THE MAKING OF BUTTER IS USED TO MAKE UNI BUTTERMILK EMULSION.

OUR VEGEMITE BUTTER IS USED TO GLAZE THE BREAD.



BROTH MADE FROM CHARCUTERIE TRIMMINGS.

RADISH TRIMMINGS TO MAKE RADISH DASHI THAT IS USED TO COOK THE RADISH.

BONES FROM THE TURBOT ARE HUNG AND DRIED FOR 2 WEEKS TO MAKE A BROTH FOR THE DASHI TEA.



GARUM & TURBOT BUSHI ARE USED TO SEASON THE VEGETABLES.

SAUCE IS MADE FROM TURBOT LIVER COOKED WITH VIN JAUNE.



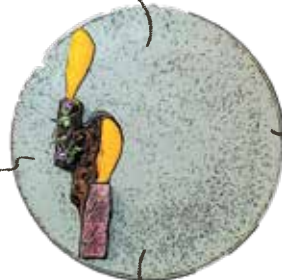
EXCESS BEEF FAT IS USED TO CONFIT THE CARROTS.

TURBOT SKIN & TRIMMINGS ARE FERMENTED TO MAKE A GARUM.

TURBOT SKIN IS TO BE USED TO MAKE COLLAGEN STOCK THAT FORMS PART OF THE COMPONENT TO MAKE CHIPS.



CARROT TRIMMINGS USED TO MAKE A CARROT KETCHUP.



BEFE REDUCTION IS MADE FROM BEEF & VEGETABLE TRIMMINGS.

ONION & LEEK TRIMMINGS ARE USED TO MAKE THE CHARCOAL POWDER THAT FLAVOURS THE BEEF FAT IN THE SAUCE.