

Welcome to Pepper & Salt Restaurant

menu variations available upon consultation with chef silas

two courses \$60 / three courses \$75

trust the chef \$95 / 4 courses w a glass of bubbles

entree

salt baked beet, danish fetta, touchwood mushrooms, beetroot skin biscuit, palm sugar caramel

chilli coconut crab with egg noodles, pol sambal, fennel tomato salad

roasted 7 spice nabawarra marron, red onion remoulade, besan fried chickpea bhujia, fingerlime oil

seared scallops, pork belly, miso bulgogi, puffed skin furikake, , guava sorbet, green apple kuchla

main

prickly ash barramundi, fried lap cheong, warm chilli tomato squid, preserved lime aioli

confit duck leg, chargrilled, umeboshi plum sauce, fried red cabbage, cashew raita

stirling ranges spice aged beef eye-fillet, cheek croquette, buttered greens, dienne sauce

silas chilli coconut prawns, saijan cauliflower rice palau, pappadum cup, imli chutney

bit on the side

battered spuds

bad boy chips 7 spice

steamed seasonal greens

mixed leaf salad

\$9 each

desserts

chocolate delice, jaffa truffle, sour grapefruit chocolate nipple, belgium chocolate icecream

lemon curd tart, hazelnut praline, lemon bitters sorbet

coconut, cardamom, vanilla panacotta, chilli orange ice-cream, coconut chilli glass

with dessert

affogato - espresso, vanilla bean ice-cream 6.5
add baileys or frangelico 12

baileys on ice 8
add milk 11