

Welcome to Pepper & Salt Restaurant

menu variations available upon consultation with chef silas

two courses \$60 / three courses \$75

entree

torbay asparagus, burnt burrata, salt baked beetroot, sauce antiboise

crab, pork belly dumpling, fried soft shell crab, katsuobushi sake sauce

nabawarra marron, young jackfruit green curry, coconut corn furikake

chilli fennel quinoa crusted chicken rib, white eggplant choka, rendang jus

main

seared cone bay barramundi fried asian greens, tomato balado, kumala crisps

char- grilled 220g beef eye fillet, potato terrine, bulgogi anise onion jam

silas hot cardamom leaf seafood curry, mustard seed, garlic soft potato sauté

marsala spice braised beef cheeks, turmeric kitcheri, sambal matah, cheeky sauce

side dishes \$9 - buttered spuds
buttered greens

bad boy chips with 7 spice salt
chef's mixed leaf salad

desserts

honey, pear tart, almond meringue kisses, vanilla bean icecream, persian fairy floss

chocolate 3 ginger pudding, rum butterscotch, chocolate slate, belgian chocolate icecream

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

glossary

bulgogi – korean bbq sauce, sweet and salty

burrata – an unaged cheese made in the south of Italy, ricotta-like in texture, made of milk and cream from cows

eggplant choka – a Indian charred eggplant relish with citrus, spice and herbs

furikake – a delicate blend of spices and dried fish and shellfish

katsuobushi - japanese bonito fish flakes, used to give natural depth of flavour

kitcheri - an Indian risotto with lentils and curry leaves

kumala – a variety of sweet potato eaten across the pacific and asia

quinoa – a grain crop that is grown for its edible seeds

rendang – rich, flavourful spicy coconut curry style sauce

sambal matah- a fresh condiment made with lemongrass, shallots, kaffir lime and chilli

sauce antiboise - a flavourful tomato, olive, basil, coriander, star anise, shallot and garlic sauce

tomato balado– an Indonesian sambal with salty, sweet and hints of chilli notes subdued by lashings of citrus