

Welcome to Pepper & Salt Restaurant

menu variations available upon consultation with chef silas

two courses \$60 / three courses \$75

entree

eggplant masala, fried dahl, broken feta, pickled beetroot, rice paper crisp, chraimeh sauce

chilli coconut exmouth crab, xo buttered egg noodles, fennel & tomato salad

roasted seven spice nabawarra marron, cucumber kimchi, miso dashi

seared scallops, pork and chive dumplings, cloud ear mushroom tom yum butter

main

seared cone bay barramundi, aloo matar, tamarind tomato, mustard seed broth

plantaganet spice aged beef eye fillet, mushroom & black truffle croquette, seasonal vegetables, pan jus

roasted hyderabadi chicken maryland, char-grilled pumpkin, fried onion & toasted cashew salad

silas' hot thali – ask your waitperson for today's thali

side dishes \$9 - buttered spuds
buttered greens

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

desserts

chocolate brownie, cherry brandy ganache, chocolate mousse, cherry jelly, almond praline

vanilla & kaffir lime panna cotta, matcha shortbread, botrytis riesling & anise strawberries, chilli orange ice-cream

opihir gin & tonic tart, lemon curd, toasted tonic water meringue, gin candied citrus, vanilla ice-cream (gf)

glossary

aloo matar, - a sauté of potatoes (aloo) & peas (matar) with fragrant spices & a hint of curry powder

chraimeh sauce – a rich Israeli sauce that is sweet, spicy & bright

cloud ear mushroom - dried cantonese mushrooms rehydrated for flavour

dashi - japanese bonito fish stock

hyderabadi – a region of India where coconut, chilli and tamarind are popular ingredients

masala - a light blend of sweet & savoury spices

sambal - a warm salad infused with a selection of indian spices

tamarind – a sticky acidic pulp from the pea family used to flavour asian cooking

thali - a hot curry served with rice & a selection of sides & condiments.

xo – a vegetarian paste made from soy beans & spice