

Welcome to Pepper & Salt Restaurant

menu variations available upon consultation with chef silas

two courses \$60 / three courses \$75

entree

japanese rice porridge, fried sesame tofu, mushroom xo, soy mirin egg & garlic yakitori dressing

crab, prawn, chinese mushroom & egg drop spicy long soup

roasted seven spice nabawarra marron, cucumber kimchi, lemon myrtle coconut

seared scallops, pork and chive dumplings, soused red cabbage tom yum butter

main

seared cone bay barramundi, shellfish bisque, fondant kipfler potatoes, fresh fennel tomato salad

plantagenet spice aged beef eye fillet, duck fat delaware potatoes, buttered greens, oxtail ragout

char-grilled sumatran chicken maryland, charred pumpkin, lemongrass & galangal glaze, sour coconut

slow cooked kojonup lamb shank, parmesan croquette, gremolata, lamb jus

side dishes \$9 - buttered spuds
buttered greens

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

desserts

belgium chocolate ganache, blackcurrant jelly, chocolate ice-cream, p&s chocolate shard

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

mushroom xo – a condiment made from blending rehydrated forest mushrooms and soy beans

cloud ear mushroom - dried cantonese mushrooms rehydrated for flavour

dashi - japanese bonito fish stock

galangal – similar to ginger & used in South East Asia

gremolata – condiment made from lemon zest, garlic, herbs & oil

kimchi – a fermented vegetable condiment popular in Korea and Japan

long soup – a light, fragrant asian inspired broth with noodles & spring onions

oxtail ragout – slow braised oxtail, tomato, vegetables & red wine

tom yum – a popular spicy soup eaten in Thailand