

# Welcome to Pepper & Salt Restaurant

*Menu variations available upon consultation with  
Chef Silas Masih*

## menu

\$60 for two courses | \$75 for three courses

## entrée

slow cooked bulgogi pork loin in kaffir lime crumbs, apple kuchla,  
miso caramel

silas' chilli coconut prawns, kumala noodles, vegetarian xo, pickled  
radish, sea lettuce slaw

seven spice roasted denmark marron, vegetable achar, soy black  
vinegar dressing

## main

spice aged plantagenet beef eye fillet, duck fat torbay potatoes,  
seasonal greens, shiraz jus

silas' Fijian duck leg, cardamom anise coconut curry, split pea & potato  
gratin

roasted cone bay barramundi, pumpkin, spinach & crab lolo, tomato &  
fennel chutney

chargrilled Javanese style chicken thigh, fried green beans, cauliflower  
sambal

## sides

side dishes \$9 - buttered spuds | bad boy chips with 7 spice salt |  
buttered greens | chef's mixed leaf salad

## **glossary**

**achar** – vegetables preserved in vinegar and oil

**botrytis** – a sweet, fruity dessert wine with a crisp finish

**bulgogi** – spicy korean style BBQ sauce

**callebaut** – a belgian couverture chocolate high in cocoa content

**kaffir lime** – a citrus leaf used for flavouring both sweet & savoury dishes

**kuchla** – an indian style pickle with mustard seeds, curry leaves & white wine vinegar

**kumala** – a sweet potato variety which is primarily eaten in the pacific

**miso** – fermented soy bean paste used widely across japan

**lolo** – means cooked in coconut cream in fijian, however Silas' version is with crab & prawn stock

**quinoa** – a wholegrain seed & ancient grain which is gluten free & high in vitamin e & potassium

**sambal** – a spice based condiment traditionally an accompaniment with foods across south asia

**sea lettuce** – a subtly sweet japanese seaweed flavoured with sesame seeds

**tuille** – a sweet baked wafer with butter & almonds

**xo** – a vegetarian soy bean savoury paste

# wine list

## bubbles

SILAS PINOT CHARDONNAY- MADE BY SOMMERSET WINES \$13 | \$48

A blend of 60% Pinot Noir, 37% Chardonnay and 3% Pinot Meunier. Chef Silas has chosen this sparkling for its delicate citrus and crispy apple elements which complements the spice spectrums in the food. A hint of honey and butter provides a memorable finish.

VEUVE CLICQUOT BRUT YELLOW LABEL \$120

A champagne from the fuller-bodied school with flavours of buttered toast, brioche and biscuit to complement the ever present fine acidity and flavour length that is a trademark.

## rosé

FOREST HILL SIENNA ROSE 2015 \$8 | \$30

With aromas of roiboos and cranberries, the textured palate is layered with fresh red berries and has a long savory finish.

## Forest Hill white wine

THE BROKER SAUVIGNON BLANC SEMILLON 2016 \$8 | \$28

Bright straw in colour, this wine has crisp and vibrant flavours of citrus and tropical fruits which flow effortlessly from start to finish.

HIGHBURY FIELDS SAUVIGNON BLANC 2017 \$9 | \$35

A fruit driven cool climate blend with lemon zest and white nectarine featuring on the palate with mineral undertones and a long crisp finish.

ESTATE RIESLING 2017 \$12 | \$45

Displays vibrant aromas of citrus zest and rose petal. Waxy lemon leaf and complex floral notes feature on the palate. The mouth feel is fleshy and well balanced with natural acidity persisting into a crisp mineral finish.

ESTATE GEWÜRZTRAMINER 2016 \$45

Fresh aromas of lychee, Turkish delight, candied ginger and kaffir lime. An explosion of citrus lime and mineral notes on the palate combined with a rich texture leading to a persistent finish.

## white wine continued

ESTATE CHARDONNAY 2016 \$12 | \$45

Very elegant and skillfully crafted wine, all the fruit and oak components balanced and integrated; light to medium-bodied, the smooth white nectarine and peach fruit backed by subtle oak.

BLOCK 1 RIESLING 2014 \$65

From the oldest plantings of Riesling in WA; the flowery bouquet is followed by an intense lime and grapefruit palate with great drive and length.

BLOCK 8 CHARDONNAY 2013 \$70

A complex bouquet and palate, each delivering a similar message: very fine white peach, apple and grapefruit flavours in a thin veil of oak.

## Forest Hill red wine

HIGHBURY FIELDS SHIRAZ 2015 \$8 | \$28

Aromas of mulberry and liquorice with hints of star anise. The palate is layered with blackberry and plums and sweet spices that are well integrated with subtle oak and fine-grained tannins.

HIGHBURY FIELDS CABERNET MERLOT 2015 \$9 | \$35

Generous palate well supported by fine powdery tannins. Intense black and red berry fruit carrying through to a long finish.

ESTATE Shiraz 2015 \$13 | \$48

Long and soft palate well supported by fine dusty tannins. Vibrant berry fruit carry through onto the palate. Long mocha finish.

ESTATE CABERNET SAUVIGNON 2014 \$13 | \$48

The palate is firm and evenly structured with chalky tannins. The wine has generous mouth feel of spiced dark berries leading to a lengthy finish.

ESTATE MALBEC 2014

**\$48**

Dark red with purple hues. An abundant offering of black currant & cherry on the palate followed by soft tannins & mocha.

## red wine continued

BLOCK 9 SHIRAZ 2013 \$75  
Lifted aromas of black pepper, cinnamon, blackberry and dark chocolate. A focused cool climate Shiraz with plenty of peppery spice and ripe red fruits, tied together by firm yet silky tannins and sweet oak.

BLOCK 5 CABERNET SAUVIGNON 2013 \$85  
A lifted bouquet of liquorice, chocolate with earthy dark fruits, fine French oak interwoven in a complex, savoury matrix that is long and elegant.

## pinot noir

LONELY SHORE PINOT NOIR 2017 \$48  
Vivid clear crimson. Brooding aromas of dark cherry, crushed strawberry and rose petal with a savoury edge of fresh coffee grounds and spice.

ESTATE 807 PINOT NOIR RESERVE 2012 \$65  
A complex nose of cherries, spice, liquorice and mocha complemented by perfumed floral notes, gamey, mushroom characters and toasty French oak

## Forest Hill museum wines

### *whites*

ESTATE Riesling 2007 \$75  
With subtle citrus and Granny Smith apple notes, this riesling is displaying its maturity in preserving the very delicate flavours and aromas of this variety.

BLOCK 8 CHARDONNAY 2007 \$90  
A fleshy restrained mouthful, this handpicked chardonnay displays subtle oak and delicate nutty undertones to enhance the freshness.

### *reds*

BLOCK 5 Cabernet Sauvignon 2007 \$130  
Ten years in bottle, this elegant cabernet showcases its earthy, spicy and fleshy characteristics.

BLOCK 9 Shiraz 2007 \$120  
Matured in French oak for 2 years and then cellared for 10 years, this fruit driven shiraz displays hints of anise, clove and velvety textures of satsuma plum.

## beer & cider

corona	8.5
james squire the chancer golden ale	8.5
james squire one fifty lashes pale ale	8.5
hahn premium light	6.5
5 seeds crisp apple cider	8.5

## spirits – on the rocks

vodka	8
gin	8
jamesons irish whiskey	8
jack daniels	8

Please ask your waitperson about our top shelf & single malt scotch selection

## non-alcoholic

coca cola	5
diet coke	5
sprite	5
lift	5
grapetiser 100% sparkling grape juice	5
appletiser 100% sparkling apple juice	5
750ml sparkling mineral water	8
orange juice	5
apple & blackcurrent juice	5

## desserts

lemongrass & kaffir lime panna cotta, anise berry compote, chilli orange ice cream, turmeric glass

raw chocolate & spiced walnut tart, malbec & blueberry glaze, coconut cashew berry ice cream

noble riesling & vanilla bean crème brulee, caribbean rum pineapple salad, kaffir lime tuille

affogato shot of espresso, scoop of vanilla bean ice-cream	6.5
baileys or frangelico affogato shot of liqueur, shot of espresso, scoop of vanilla bean ice-cream	12
baileys on ice / milk	8/11

## ...and with dessert

The Broker Late Harvest 2014 Bright straw. Lifted aromas of orange blossom and lychee. The luscious and balanced palate displays sweet flavours of guava, honey dew and lemon sorbet	45
Rising Star botrytis Riesling 2009 The wine displays aromas of apricot, honeyed glacé fruit and subtle savoury complexities. It is medium bodied, with a richness and textured mouth feel yet with a delicacy at the same time.	45
Rockcliffe 40ft Drop Port Muscat Aromas of raisins, fruit cake & brandy liqueur with a rich, round, luscious palate. A great depth of mouth filling & lingering flavours.	9/35

## coffee

espresso	3.5
short macchiato	3.5
flat white	4
latte	4
cappuccino	4
long black	4.5
long macchiato	4.5
chai latte	4.5
mocha	4.5
hot chocolate	4.5
babycino	
n/c	

## tea - \$5 pot for 1

english breakfast, earl grey, green, ginger & lemongrass, peppermint, chamomile, chai

## organic tea - \$5 pot for 1

Our teas have been professionally blended by naturopath and herbalist, Rae Powys, exclusively for Pepper & Salt Restaurant. Only the finest quality herbs and teas are used to give beautiful full flavours and promote health and well being.

## digest

lemon balm, peppermint, alfalfa, lemongrass and chamomile calms and soothes the tummy — the perfect elixir after a little over indulgence

## after dinner mint

spearmint, peppermint and liquorice  
a smooth and refreshing blend to cleanse the palate

## fijian infusion

hibiscus, lemongrass and green tea  
lovingly crafted by Silas to reflect his passion for tropical and fresh island flavours