

Welcome to Pepper + Salt Restaurant

two courses \$60 / three courses \$75

entree

shark bay besan battered whiting, coconut flesh curry leaf
mustard seed curry paste, imli yogurt chutney

salt baked beetroot, cashew cheese, kimchi
fried fennel and cumin toor dahl

7 spice nabawarra marron, cuttlefish and fennel
remoulade, lime sabja seed oil

masterstock braised pork belly, seared scallops
lap cheong, bulgogi glaze, green apple sand

main

roasted boneless chicken maryland, green pepper
balado, eggplant, fried green peas

pan seared cone-bay barramundi, prawns, fondant potato
saffron pernod broth, herb gremolata

stirling ranges spice aged beef eye-fillet
potato kumala terrine, buttered greens, shiraz jus

silas' lamb shank curry, aloo gobhi, pickled
red cabbage, charred roti

bit on the side

buttered spuds

bad boy chips 7 spice

steamed seasonal greens

mixed leaf salad

\$12 each

dessert

chocolate delice, jaffa truffle, star anise berries
belgium chocolate icecream

cardamom, orange blossom, vanilla pannacotta
berry puree, quinoa wafer, chilli orange icecream

dellendale triple cream brie, crispy wonton, quince jelly
roasted pepper pear

with dessert

affogato - espresso, vanilla bean ice-cream	6.5
add baileys or frangelico	12
baileys on ice	8
add milk	11