

Welcome to Pepper + Salt Restaurant

two courses \$60 / three courses \$75
trust the chef \$95 / 4 courses w a glass of bubbles

entree

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

char-grilled young siding asparagus, duck egg tamagoyaki,
nori sesame furikake, miso caramel

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

ginger and lemongrass duck, squid ink dumpling
duck broth, fried lap cheong, melon radish salad

main

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

pan seared cone-bay barramundi, prawns, clams
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

battered spuds

bad boy chips 7 spice

steamed seasonal greens

mixed leaf salad

\$12 each

Desserts

chocolate delice, jaffa truffle, sour grapefruit chocolate

nipple, belgium chocolate icecream

lemon curd tart, hazelnut praline, lemon bitters sorbet

coconut, cardamom, vanilla panacotta, chilli orange

ice-cream, coconut chilli glass

with dessert

affogato - espresso, vanilla bean ice-cream /6.5

add baileys or frangelico /12

baileys on ice 8

add milk 11