

Welcome to Pepper + Salt Restaurant

two courses \$65 / three courses \$80

entree

miso cured ocean trout, shoyu pickled daikon
chilli caramel, bonito furikake

torn duck, masterstock, vermicelli, bamboo, laksa leaf
coconut fig dressing

soda and fennel fried moreton bay bug, sticky plum, squid thoran

spirulina tostada, jackfruit & cauliflower curry, cashew raita
pickled lime

main

sri lankan black pepper chicken maryland, curry leaf chana dahl
kachumber achar

besan & lentil coated rankin cod, marron, bhaji , baby carrots
chaat masala

spice aged beef eye-fillet, beef cheek & smoked beetroot kitcheri
roasted brussel sprouts, beef jus

silas' slow cooked lamb shank, cardamon dum aloo
toasted grains

bit on the side

buttered spuds

bad boy chips 7 spice

steamed seasonal greens

mixed leaf salad

\$12 each

dessert

salted belgium chocolate ganache, blackberry gel
whiskey caramel, chocolate icecream, star anise blackberries

saffron pannacotta, quinoa wafer, date compote
caramelised orange, 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