

DAIRY FREE DESSERT

<i>Pineapple carpaccio, passion fruit, lime</i>	15
<i>Seasonal fruit platter</i>	15

SWEET WINE (125ML)

<i>2015 Scanavino, Moscato d'Asti, Piedmont, Italy</i>	15
<i>Fresh, fruity, sweet and aromatic</i>	

TO FINISH

<i>Treat of Mandorla</i>	17
<i>Amaretto and Grappa dessert cocktail – not too sweet, not too sour, just perfect after your lovely meal</i>	
<i>Digestizzy</i>	17
<i>Fernet Branca combined with sweet vermouth, garnished with white and dark chocolate</i>	
<i>Swiss Eau de Vie – served icy chilled (30ml)</i>	14
<i>Williamine Pear or Abricotine or Mirabelle</i>	

Wifi: BREADSTREETKITCHEN
Passwords: Bsk@1234



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DAIRY FREE MENU HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado, horseradish, ginger	21
Seared salmon soy dressing, nori crisps, mango, coriander	19
Spicy tuna tartare, chili, garlic, sesame oil, wonton crisps	19
Seared scallops, carrot purée, treacle cured bacon, apple, celery cress	24
Tamarind spiced chicken wings, spring onions, coriander	18
Tagliolini, blue swimmer crab meat, parsley, chili, white wine and olive oil emulsion	26
Sriracha marinated king prawns, green mango salad	27

SALADS

Chicken caesar salad, pancetta, anchovies, soft boiled egg	16/28
Quinoa salad, sweet corn, pomegranate, baby kailan	14/26
Red cabbage, kale, carrots, candied pecans, orange dressing	13/25
Watermelon, avocado, rocket, pumpkin seeds, balsamic	14/26

SIDES

Chips	10
Seasonal greens	8
Spiced carrots	8

Prices stated are subject to 7% GST and 10% service charge

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

DAIRY FREE MENU MAINS

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 7oz, smoked bacon ketchup, chips	29
Saffron risotto, semi-dried tomatoes (add king prawns 18)	32
Roasted sea trout, spicy couscous, confit cherry tomatoes, samphire	37
Slow-roasted Dingley Dell pork belly, apple compote	29
Braised lamb shank, crushed potatoes, spiced carrots and lemon gremolata	45
Traditional fish & chips, crushed peas, tartar sauce	29
Tamarind glazed duck breast, lentils, aubergine purée	38

GRILL

Baby chicken, bang bang sauce, burnt lemon	34
Lamb chops	53
Dingley Dell pork chop 280g	44
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	62
Irish Angus rib-eye steak 330g 28 days aged grass fed	68
Mixed grill platter to share for 2-3 (ask your server for the selection)	130

RARE BREED

Daily selection of dry aged, native and rare breed prime beef cuts, sourced from our artisan suppliers,

matured in our own dry age fridge for a minimum of 28-35 days.

Availability is dependent on what chef has in the cabinet.

"Minimum of 250g per order"

Please ask your server for today's selection

Ribeye	26per100g
Sirloin	23per100g
Tenderloin	25per100g
Japanese Wagyu Sirloin	45per100g
Côte de boeuf	

Choice of bang bang or red wine shallots sauce