SET LUNCH
2-course 39  |  3-course 45

Starters
Hamachi ceviche, passion fruit dressing, avocado aji panca purée
Beetroot salad, goat cheese & agave nectar mousse, candied walnuts, rocket
Scotch egg, pork sausage, celeriac remoulade

Mains
Spaghetti, marinated cherry tomatoes, peas, sun-dried tomato sauce
Seared Sea Bream, coconut curry sauce, mussels, curry leaves
Pork belly, onion soubise, burnt jalapeño sauce, crackling
Add any sides for 5 (chips, mashed potatoes, spiced carrots)

Dessert
Eton mess, vanilla whipped cream, meringue, mixed berries
Trifle, tiramisu cream sabayon, mascarpone Chantilly, Kahlúa rum
Soft serve ice cream (ask server for flavour of the day)

FLAVOURED ICED TEA

Single serving in glass  11
Jug – fits nicely to 4 glasses  32

Fresh Lemon  ..........  Raspberry & Mint
Ginger Lemongrass ..........  Mango & Tangerine

Enhance your set lunch experience with our sommelier’s selection by the glass at $12

If you have a food allergy, intolerance or sensitivity, please speak to your server before you order your meal.

Prices are subject to 10% service charge and prevailing goods and services tax.

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À LA CARTE

HOT & COLD STARTERS

Crombi prosecco & caviarflower, ‘secret sauce’, sesame seeds 24
Chicken livers & foie gras parfait, Madera jelly, toasted truffle 23
Seared scallops, creamed Brussels sprouts, rösti sausage 25
Tarragon spiced chicken wings, spring onion, coriander 18
Corn soup, chive oil, charred corn salad 17
Assian long crab & apple cocktail salad, pink peacorn, Marie Rose sauce 18
Beefroot Tartare, smoked egg yolk, goat cheese mousse, sourdough chips 21
Short rib cromquelette, celeriac puree, baby carrots, red wine jus 21

PIZZETTAS

Full English – Breakfast sausage, bacon, portobello mushrooms, fried egg, cheddar 20
Harghitera – Pomedora, smoked bartanina, basil 18

All selections are served 7-inch

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan 15/18
Quinoa salad, cucumber, avocado, baby spinach, drizzled cranberries, toasted almond 15/26
Watermelon, cucumber, feta mousse, rocket leaves, pumpkin seeds, mint dressing

SALADS add-on: grilled long prawns 18, grilled chicken 10, avocado 6, smoked salmon 16

SIDES

Chips 10
Truffle Chips 16
Maska potato 10 Seasonal vegetables 8
Macaroni cheese with garlic roasted crumbs 16 Honey glazed spiced carrots 8

MAINs

Beef fillet Wellington, masked potatoes, glazed carrots, seasonal greens, red wine jus 80
Impossible Wellington, masked potatoes, glazed carrots, seasonal greens 45
Roasted black cod with coconut sauce, salted papaya, artichoke, red wine & lemon sauce 39
BSF beef burger 7 oz, Monterrey Jack cheese, chipotle aioli, fries (add fried egg $2) 30
Mushroom risotto, truffle pesto, chicken, shaved parmesan 63
Ossobuco, roasted garlic mash, romanesco, black truffle 62
Roasted red snapper, burnt leek purée, asparagus, carrot, dill 39
Slow roasted Derby, Del pork belly, apple puree, whole grain mustard jus 28
Traditional fish & chips, crushed peas, tartar sauce 30

GRILL

Baby chicken, chermoula sauce, butter lemon 36
Australian lamb chops 350g 55
Singeley Del pork chop 285g 45
USDA sirloin steak 280g 365 days grain-fed 63
Japanese wagyu sirloin, grain fed, 250g 112
Australian angus rib-eye steak 300g 28 days aged grass fed 70
Butcher’s board to share for 2-3 (ask your server for the selection) 132
Choice of green peppercorns, Chimichurri, Balsamico or Stilton blue cheese sauce Add truffle butter 6

DESSERT

Banana stickey toffee pudding, caramel sauce, vanilla ice cream 18
Chocolate fondant with salted caramel ice cream 20
Eggy custard, chocolate chunkle, cardamom ice cream 19
Diplomatico Reserva rum cheesecake, apple candy, cinnamon ice cream 19
Pineapple ‘panna cotta’, passion fruit, kivi, coconut sorbet 15
BSF dessert platter to share (ask if any, three’s) 45
Soft serve ice cream with one topping of your choice (ask for favour of the day) 15

SWEET WINES

2018 Moscato di Nat, Soave Del Fiori, Piedmont, Italy, 125 ml 15
2016 Sauvignons, Chalome Simon, Bordeaux, France, 125 ml 22

APERITIF COCKTAILS

BSF Spritz – Prosecco, De Cecco, watermelon juice, lemon juice, mint, bitter syrup 18
Endless Summer – Campani, strawberry & thyme syrup, grapefruit juice, rose, Prosecco, soda 18
Traditional Prosecco No.1 combined with our homemade lemonade, mint, cucumber 17 & berries

SHAKES

Vanilla milkshake with a touch of hazelnut & soft serve ice cream 12
Stracciatella milkshake with chocolate chips & pistacio syrup 12
Balsay milkshake with butterscotch lupear & soft serve coffee ice cream 19

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