

## DAIRY FREE MENU HOT & COLD STARTERS

Sea bass fillet carpaccio, diced avocado, horseradish, red shiso cress, ginger dressing	21
Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing	19
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, red chili, shallots (to share)	28
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28

## SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg	16/28
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing	13/25
Watermelon, avocado, rocket, pumpkin seeds, balsamic	14/26

*For any salad add on grilled king prawns 18 or grilled chicken 10*

## SIDES

Chips	10
Seasonal vegetables	8

*All prices stated are subject to 10% service charge and prevailing GST.*

*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 silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK dry age beef burger 7oz, smoked bacon ketchup, chips	29
Slow roasted Dingley Dell pork belly, whole grain mustard jus	29
Braised turkey leg, crushed potato, sage, bacon	45
Traditional fish and chips, crushed peas, tartar sauce	29
Roasted duck breast, black pepper glaze, charlotte potatoes, treacle bacon, blackberries, kale	38
Chard cauliflower, parsnip crisp	29

## GRILL

Go Chu baby chicken, apple celery slaw	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	69
Mixed grill platter to share for 2-3 (ask your server for the selection)	132

## 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.*

British Hereford sirloin, grass fed, 300g	69
Aspen Ridge Prime USDA Angus rib-eye, 300 days grain fed, 300g	76
Japanese Wagyu sirloin, grain fed, 250g	112
Australian Angus rib-eye on the Bone, grass fed, 800g	122

*Serve with red wine jus*

## DAIRY FREE DESSERT

<i>Pineapple carpaccio, passion fruit, lime, mango sorbet</i>	15
<i>Seasonal fruit and berry platter</i>	15

## SWEET WINE (125ML)

<i>2016 Moscato "Woolshed" Victoria, Australia (Fresh, fruity, sweet and aromatic)</i>	15
<i>2016 Riesling, Giesen Estate, Marlborough, New Zealand (medium-sweet, tropical fruits, juicy)</i>	16

## TO FINISH

<b><i>Treat of Mandorla</i></b>	17
<i>Amaretto and Grappa dessert cocktail</i> <i>not too sweet, not too sour, just perfect after your lovely meal</i>	
<b><i>Swiss Eau de Vie – served icy chilled (30ml)</i></b>	14
<i>Williamine Pear or Abricotine or Mirabelle</i>	

Wifi: BREADSTREETKITCHEN  
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