HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing			
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28		
Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin crisps	19		
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23		
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing	26		
Seared scallops, spiced red lentils puree, chorizo	25		
Tamarind spiced chicken wings, spring onions, coriander	18		
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28		
Impossible flatbread, tomato sauce, chili, shallots, mozzarella, rocket pesto (to share)	24		
Smoked tomato soup, crème fraîche, basil oil, croutons	17		
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26		
Butternut squash tart, caramelized onion, Stilton blue cheese, walnut, honey sherry dressing	20		

SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Heirloom Tomato salad, burratina cheese, crunchy quinoa, basil dressing	14/26
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing	15/26

For any salad add on grilled king prawns 18, grilled chicken 10 or smoked salmon 16

All prices displayed are subject to Prevailing Goods and Services Tax 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.

MAINS

Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus				
Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39			
BSK dry age beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips (add fried egg for \$2)	29			
Tomato risotto, basil pesto, grated pecorino cheese	32			
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29			
Traditional fish and chips, crushed peas, tartar sauce	29			
Red wine braised beef cheek, mashed potatoes, spiced carrots, salsa verde	42			
Impossible Wellington, glazed carrots, baby corn, seasonal greens	39			
GRILL				
Rendang spiced baby chicken, scallion salad with wafu dressing, red pepper dip	36			
Australian lamb chops 350g	55			
Dingley Dell pork chop 280g	45			
Dingley Dell pork T-bone 450g	56			
New Zealand Angus sirloin steak 280g 150 days grain fed	63			
Irish Angus rib-eye steak 320g 28 days aged grass fed	70			
Butcher's board to share for 2-3 (ask your server for the selection)	132			
Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce Add truffle butter 6				
SIDES				
Chips	10			
Mashed potato	10			
Macaroni cheese with garlic roasted crumbs	16			
Seasonal vegetable	8			
Honey glazed spiced carrot	8			

DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)					
Berry sundae, strawberry ice cream, yogurt soft serve, chocolate dome, marshmallows	18				
Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce					
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20				
Diplomatico Reserva rum cheesecake, mango sorbet					
BSU snickers, popcorn ice cream	18				
Pineapple carpaccio, passion fruit, coconut sorbet, lime					
3SK dessert platter to share (pick any three except sundaes)					
SWEET WINE (125ML)					
2016 Moscato "Woolshed" Victoria, Australia (Fresh, fruity, sweet and aromatic)	15				
2017 Riesling, Giesen Estate, Marlborough, New Zealand (medium-sweet, tropical fruits, juicy)	16				
DIGESTIVES COCKTAILS					
Treat of Mandorla - Amaretto and grappa dessert cocktail	17				
Digestizzy – Fernet Branca combined with sweet vermouth					
Lemon Bay - Limoncello with touch of Chartreuse and grappa	17				
SHAKES					
Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12				
Stracciatella milkshake with chocolate chips and pistachio syrup					
Baileys milkshake with butterscotch liquor, and soft serve coffee ice cream	19				

Wifi: BREADSTREETKITCHEN Password:Bsk@1234





