

The **BRESLIN**

DINNER

October 19, 2010

Snacks

- Sea salt & vinegar crisps \$4
- Spiced almonds \$4
- Caramel popcorn \$5
- Beef & Stilton Pie \$6
- Scotch egg \$7
- Scrumpets with mint vinegar \$7
- Boiled peanuts fried in pork fat \$6
- Chicken liver parfait with Madeira jelly \$8

Terrine Boards

- Guinea hen with morels / Rustic pork
- Rabbit & prune / Head cheese
- Served with pickles, piccalilli & mustard*
- Small board \$25 Large board \$42

- Kusshi oysters with dill pickle juice 6 for \$18
- Herbed caesar salad with anchovy croutons \$13
- Kale salad with anchovy dressing & bacon \$11
- Warm shell bean & chanterelle salad with market greens \$16
- Mussel soup with curry butter crostini \$14
- Miticrema bruschetta with roasted peppers & cress \$16
- Crispy sweetbreads with spiced lentils \$16
- Seafood sausage with beurre blanc & chives \$16
- Blood sausage with crispy duck egg and tarragon cream \$16

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- Chargrilled lamb burger with feta, cumin mayo & thrice cooked chips \$17
 - Arctic char with pickled cucumbers & crème fraiche \$29
 - Oxtail and beef tongue in broth with pumpkin fritto \$29
 - Pig's foot (for 2) \$45
 - Dry aged 28 day ribeye with béarnaise & chips MP

Sides \$8 each

- Roasted pumpkin with sage | Radishes with balsamic | Pole beans with basil pesto
- Cauliflower with anchovy & tomato | Roasted turnips with marjoram
- Thrice cooked chips \$7