

snacks and small plates

Woodfired flat bread, spiced sweet potato dip, panch phoron, hazelnut & hempseed dukkha (<i>v,gfo,n</i>)	\$21	Wagyu steak tartare, cornichons, black garlic aioli, cassava crisps (<i>gf,df</i>)	\$24	Mushroom & taleggio pizza, fior di latte, truffle	\$26
Crushed roasted chat potatoes, roasted red pepper crème fraîche (<i>v</i>)	\$16	Chargrilled Abrolhos octopus, guajillo salsa roja, escebeche, (<i>gf,df</i>)	\$26	Sausage pizza, marinated peppers, fior di latte, pecorino	\$28
Spicy Thai pork sausage, gem cos, crying tiger sauce, pickled chillies (<i>gf</i>)	\$19	Roasted bone marrow, sourdough crisps, salsa verde and gruyere	\$20	Shark Bay prawn pizza, San Marzano tomatoes, nduja	\$30
Baked Carnarvon scallop, huancaína, chilli corn salsa (<i>gf</i>)	\$11ea	Grazing plate - our selection of cold meats, cheese, pickles, relishes & bread (<i>gfo,n</i>)	\$32	Double dry aged beef cheese & bacon burger, house bbq sauce	\$31

woodfired mains

Korean charcoal chicken, kimchi, cucumber pickle, black garlic aioli (<i>gf,df</i>)	\$36
Berkshire pork char siu, Sichuan smashed cucumber salad, fragrant rice (<i>gf,df,n</i>)	\$38
400gm scotch fillet, sauce au poivre (<i>gf</i>)	\$65
600gm Mottanai lamb rump shawarma, babaganoush, toum, mint salad (<i>gf,n</i>)	\$85
1kg Bluff Knoll t-bone, Paris mash, port jus (<i>gf</i>)	\$99

woodfired veg

Charred broccoli, macadamia hummus, pinenut agrodolce, puffed grains (<i>gf,vg,n</i>)	\$20
Blistered slow roasted carrots, Bookara goat's curd, spiced cashews & pomegranate (<i>gf,v,n</i>)	\$22
La Delizia burrata, saffron fennel & roasted beetroot, blood orange, focaccia crisps (<i>gfo,v</i>)	\$26
Spiced wood roasted pumpkin, vindaloo black lentil dahl, lemon yoghurt (<i>gfo,vgo</i>)	\$26

desserts

Vanilla panna cotta, wood roasted strawberries strawberries, ginger tuille	\$14
Basque cheesecake, mascarpone cream, roasted seasonal fruits (<i>gf</i>)	\$16
Roast apple & caramel tarte tatin, vanilla ice cream	\$18
Affogato (<i>gf</i>) Add 15ml Frangelico \$4	\$8

CAN'T DECIDE? LET US CHOOSE FOR YOU WITH OUR FEED ME MENU, \$65 PER PERSON

Available for groups of 4+ | Required for groups of 11+

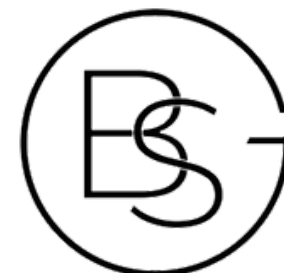
Our Feed Me Menu is subject to change as we use fresh, seasonal ingredients

v - vegetarian | vo - veg option | vg - vegan | gf - gluten free | df - dairy free | n - contains nuts

**Please note: 10% surcharge will apply on Public Holidays*



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something to finish

dessert & fortified wines

Vasse Felix Cane Cut Semillion (75ml)	\$12
Gralyn White Chocolate Fortified (75ml)	\$13
Gralyn Chocolate Ruby Fortified (75ml)	\$13
Barbadillo La Cilla Pedro Ximenez (75ml)	\$13
Ramos Pintos Tawny Port (75ml)	\$10

whisky

Jamesons Whisky	\$13
Johnnie Walker Black Label	\$13
Benriach 10 Year Old	\$15
Upshot Whisky	\$16
Laphroig 10 Year Old	\$17
Glendronach 12 Year Old	\$18
Bruichladdich Islay Barley 2013	\$19
Oban 14 Year Old	\$22

feed me \$65_{pp}

Woodfired flat bread, harissa roasted pumpkin & lentil whip,
hazelnut & hempseed dukkha (*v,gfo,n*)

Grazing plate - our selection
cold meats, cheese, pickles, relishes & bread (*gfo*)

Baked Carnarvon scallop, huancaína, chilli corn salsa (*gf*)

Spicy Thai pork sausage, gem cos, crying tiger sauce,
pickled chillies (*gf*)

Korean charcoal chicken, kimchi, cucumber pickle,
black garlic aioli (*gf,df*)

400gm Stirling Ranges sirloin, peperonata, port jus (*gf,df*)

Crushed roasted chat potatoes, roasted red pepper crème fraîche
(*gf,dfo*)

Blistered slow roasted carrots, Bookara goats curd,
spiced cashews & pomegranate (*gf,n*)

Dark chocolate torte, whipped crème Fraiche, raspberry (*gf,n*)

add something else? add t-bone & port jus for only \$90

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