

# The **BRESLIN**

DINNER  
July 2010

## Snacks

Sea salt & vinegar crisps \$4  
Spiced almonds \$4  
Caramel popcorn \$5  
Scotch egg \$6  
Beef & stilton pie \$6  
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 / Liverwurst  
*Served with pickles, piccalilli & mustard*  
Small board \$25 Large board \$42

Shibumi oysters with dill pickle juice	6 for \$18
Corn soup with chili and cilantro	\$13
Speck & crescenza tart with spring onions	\$17
Herbed caesar salad with anchovy croutons	\$13
Buffalo mozzarella with roasted red peppers & arugula	\$17
Green market salad with parmesan & marcona almonds	\$16
Steamed bouchot mussels in wine with chorizo & roasted garlic toast	\$15
Crispy sweetbreads with curried lentils & crème fraiche	\$16
Seafood sausage with beurre blanc	\$17
Veal sausage with pan fried new potatoes & mustard	\$16

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Chargrilled lamb burger with feta, cumin mayo & thrice cooked chips	\$17
Arctic char on the plancha with pickled cucumbers & crème fraiche	\$27
Roasted poussin with heirloom tomato, anchovy & bread salad	\$32
Veal stew with chanterelles, market beans, potatoes & black mint	\$26
Pig's foot with baby carrots, pickled radishes & pole beans (for 2)	\$43
Dry aged 28 day ribeye with béarnaise & chips (for 2)	\$129

## Sides \$8 each

Sauteed broccoli with tomato & coriander | Summer squash with parmesan & savory  
Pole beans with basil pesto | Turnips & marjoram | Thrice cooked chips \$7