

# The **BRESLIN**

## LUNCH

### Snacks

- Sea salt & black pepper crisps \$5
- Pork scratching \$5
- Spiced almonds \$5
- Beef & stilton pie \$8
- Scrumpets with mint vinegar \$8
- Boiled peanuts fried in pork fat \$7
- Chicken liver parfait with madeira jelly \$9

### Terrine Board \$33

Guinea hen with morels / Pork pâté / Rabbit & prune  
Head cheese / Liverwurst  
*Served with pickles, piccalilli & mustard*

- Oysters with dill pickle juice 6 for \$18
- Herbed caesar salad with anchovy croutons \$14
- Confit rabbit salad with wild rice & spring vegetables \$16
- Tuscan kale with creamy anchovy vinaigrette & bacon \$15
- Slow poached Arctic char with bibb lettuce & mustard dressing \$16
- Goat cheese & leek tart \$16
- Seafood sausage with beurre blanc & chives \$15
- Curried mussels with chickpeas, cilantro & grilled flatbread \$18
- Blood sausage with crispy duck egg & tarragon dressing \$16
- Roasted beef on toast with horseradish & watercress \$17

- 
- Chargrilled lamb burger with feta, cumin mayo & thrice cooked chips \$21
  - Spicy salami sandwich with provolone & broccoli rabe \$16
  - Fish & chips with tartar sauce \$21
  - Beef tongue sandwich with borscht \$19
  - Oven baked 3 cheese sandwich with onion marmalade & mustard \$16
  - Chargrilled skirt steak with fried eggs & ramp vinaigrette \$18
  - Grilled Dourade salsa verde & fingerlings \$30

### Sides \$8 each

- Broccoli rabe | Swiss chard | Spiced baked beans | Thrice cooked chips
- Roasted carrots | Grilled asparagus with grated salt cod