

# BROWN STREET — GRILL —

**LET OUR CHEF CHOOSE 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

## SNACKS

COFFIN BAY OYSTER, BLOOD ORANGE & CHAMPAGNE GRANITA (GF,DF) 5.EA	WAGYU FAT ROAST POTATOES, SPECK, SCALLIONS & SOUR CREAM (GF,DFO) 15.	WAGYU BEEF SKEWERS, GREEN MANGO PICKLE, SPICED COCONUT VINEGAR (2) (GF,DF) 18.	STICKY BRAISED BEEF TACOS, BLACK BEAN AIOLI, PICKLED SPROUTS (3) (GF,DF) 19.
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BSG STEAK SANDO, NEGI SHIO LEEKS, WASABI AIOLI, MIZUNA, CIABATTA 29.

## TO SHARE

WOODFIRED FLAT BREAD, HARISSA ROAST PUMPKIN & LENTIL WHIP, HAZELNUT & HEMPSEED DUKKHA (V,GFO,N)	19.
GRAZING PLATE <i>DUCK &amp; PORK TERRINE, BERKSHIRE PORK RILLETTE, SOPRESSA SALAMI, FRENCH BRIE, PICKLES &amp; BREADS (GFO,N)</i>	32.
CHARGRILLED ABROLHOS OCTOPUS, SQUID INK & FAVA BEAN PUREE, PRESERVED LEMON & FENNEL SALAD (GF,DF)	32.
BEER-BRINED JERK CHICKEN, ROASTED PINEAPPLE & HABANERO SALSA, LIME AIOLI (GF,DF)	32.
KOREAN ROASTED SHORT RIB, KIMCHI, PICKLED MUSTARD LEAVES, SSAMJANG (GF,DF)	45.
1/2 WOOD ROASTED DUCK, SOUR PLUM SALAD, UMEBOSHI, JASMINE RICE (GF,DF)	45.

## STEAKS COOKED OVER FIRE

400GM SCOTCH FILLET, MUSHROOM SAUCE (GF,DF) 68.	1KG BLUFF KNOLL T-BONE, BSG MAC'N'CHEESE, PORT JUS (GFO) 98.
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ADD BUTTERY MASH 10.

## WOODFIRED VEGETABLES

CHARGRILLED BROCCOLI, MACADAMIA HUMMUS, PINE NUT AGRODOLCE, PUFFED GRAIN MUESLI (GF,VG,N)	19.
MISO BUTTER ROASTED HISPI CABBAGE, TOASTED SESAME DRESSING, TORCHED ALMOND TOGARASHI (GF,V,N)	18.
MOLE ROASTED CARROTS, CASHEW CREAM, HONEY GASTRIC (GF,V,N)	20.
WOOD ROASTED CAULIFLOWERS, SRI LANKAN COCONUT CURRY SAUCE, GREEN CHILLI & CORIANDER SAMBAL (VG)	24.

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | N - CONTAINS NUTS | V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION | DF - DAIRY FREE  
DFO - DAIRY FREE OPTION | NOTE: GLUTEN FREE SUBSTITUTES WILL INCUR AN EXTRA COST\*



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## WOODFIRED PIZZAS

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BURNT LEEK & GOAT'S CHEESE	26.
BURNT LEEK, GOAT'S CHEESE, THYME GREMOLATA, HOT HONEY, BASIL	
MUSHROOM	26.
BUDDHA'S MUSHROOMS, PARSNIP PUREE, TALEGGIO, TRUFFLE OIL	
CHICKEN & SWEET CORN	24.
CHICKEN, CHARGRILLED SWEET CORN, SMOKED PROVOLETTA	
SAUSAGE	
PORK & FENNEL SAUSAGE, MARINATED CAPSICUM, FIOR DI LATTE	28.
	ADD PROSCUITTO TO ANY PIZZA +\$5.
	ADD GLUTEN FREE BASE +\$5.

## TO FINISH

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WOOD BAKED BASQUE CHEESECAKE, PX CREAM, ROASTED SEASONAL FRUITS 15.	DARK CHOCOLATE TORTE, TONKA BEAN ANGLAISE (GF) 15.	WHIPPED BURNT APPLE PANNACOTTA, BRANDY SNAP, GLAZED APPLES (GF) 15.	AFFOGATO 8. ADD 15ML FRANGELICO +4.
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## DESSERT WINE & FORTIFIEDS

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RAMOS PINTO PORT (75ML)	10.
VASSE FELIX CANE CUT SEMILLION (75ML)	12.
MILLBROOK PEDRO XIMENEZ (75ML)	12.
GRALYN WHITE CHOCOLATE FORTIFIED (75ML)	13.

## BOURBON

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BUFFALO TRACE BOURBON	13.
MAKERS MARK	14.
GENTLEMAN JACKS	15.

## COGNAC

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HENNESSEY VSOP	19.
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## FANCY A NIGHTCAP?

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FRANGELICO	10.
KAHLUA	10.
BAILEYS IRISH CREAM (60ML)	13.

## WHISKY

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JOHNNIE WALKER BLACK LABEL	13.
JAMESON WHISKY	13
UPSHOT WHISKY	15
BRUICHLADDICH ISLAY BARLEY 2013	22
OBAN 14YO	22



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