

The **BRESLIN**

LUNCH

Snacks

Malt vinegar and sea salt crisps \$4
Pork scratchings \$5
Spiced almonds \$4
Caramel popcorn \$5
Boiled peanuts cooked in pork fat \$6

Terrine Boards

Guinea hen with morels / Rustic Pork / Rabbit & prune / Head cheese
Served with pickles, piccalilli and mustard

Small board \$25 Large board \$42

Onion and bone marrow soup with parmesan toast	\$10
Herbed Caesar salad with anchovy croutons	\$12
Warm smoked salmon with bacon, chives and garlic butter sauce	\$16
Goat's cheese and leek tart	\$16
House smoked ham with piccalilli	\$15
Skate and potato terrine with aioli	\$15

Oven baked 3 cheese sandwich with house smoked ham and pickles	\$16
Chargrilled beef tongue sandwich with lentil soup	\$17
Chargrilled lamb burger with cumin mayo and thrice cooked chips	\$17
Mixed Grill: lamb chop, skirt steak, sausage, bubble, tomato, mushrooms	\$32
Roasted poussin with roasted pomegranates and pumpkin seeds	\$32
Pan fried seabass with trevise, potatoes and anchovy dressing	\$29

Sides \$7 each

Spiced baked beans in pork fat | Thrice cooked chips | Roasted pumpkin
with pomegranates | Mixed salad with anchovy dressing | Bubble and squeak