

Welcome to No.1 Bent St

Small –

Mike's sourdough, cultured salted butter – 04 (per person)

Chicken liver pate, four spiced salt – 07 (per person)

Blackened leek, jamon Iberico, romesco, almond – 21

Persimmons, red rice, almonds & chai dressing – 20

Pressed tofu, cucumber, crispy chicken skin, Szechuan chilli sauce – 18

Burrata cheese, grilled zucchini, mint, pistachio – 25

Lazy sushi– 26

Ash baked eggplant, puffed rice, edamame, sesame sauce – 18

Chargrilled Moreton bay bug, blackbean, avocado – 32

Twice cooked goats cheese soufflé with rosemary – 21

Large –

Silverbeet, brown rice & feta pie – 25

Wood fired mullock fillet, grapes, tarragon – 36

Spit roast chicken vinaigrette – 37

Grilled pork chop, braised lentils, salsa verde – 35

Wood fired lamb rump, braised borlotti beans, tapenade – 38

Grilled skirt steak, baked onion, chimichurri, 250g – 39

Extras –

Mixed leaves & herbs – 09

Wood roasted broccolini, anchovy butter – 12

Brussel sprouts, chick peas, buttermilk dressing – 12

Glazed young carrots, honey, cumin – 12

Mashed potato – 10

Sweet –

Rice pudding with sugar plum jam – 14

Poached quince, saffron custard and pistachio brittle – 15

Rhubarb and ginger wine trifle – 15

Paris Brest – 14

Chocolate souffle, mascarpone, Gd Marnier – 16

Ice cream & sorbet – 4 per scoop

Cheese – please ask the waiter

Mikes Festival Menu \$50

22nd May – 16th June

Offer available during lunch 11:30am – 3:00pm Monday to Friday
and for dinner 5:30pm – 7.00pm

or any time after 8:30pm Monday to Saturday

Mike's sourdough, cultured salted butter

Twice baked goat's cheese soufflé with rosemary

Ash baked eggplant, puffed rice, edamame, sesame sauce

Slow braised lamb shoulder, braised beans & stewed chard,
tapenade

OR

Fish of the day

Mixed leaves & herbs