

GORDON RAMSAY

BREAD STREET

KITCHEN

DAIRY FREE MENU

STARTERS

<i>Beetroot, avocado & chipotle purée, candied walnuts,</i>	21
<i>Tamarind spiced chicken wings, spring onions, coriander</i>	18
<i>Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce</i>	28

SALADS

<i>Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond</i>	15/27
<i>Watermelon, cucumber, mixed leaves, pumpkin seeds, mint dressing</i>	15/26
<i>For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16</i>	

SIDES

<i>Chips</i>	10
<i>Seasonal vegetables</i>	8
<i>Honey glazed spiced carrots</i>	8

*All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients
in our dishes before you order your meal.*

MAINS

<i>Roasted black cod, crushed potatoes, salted capers, artichoke, red wine and lemon sauce</i>	39
<i>BSK beef burger 7oz, chipotle aioli, fries</i>	30
<i>Slow roasted Dingley Dell pork belly, whole grain mustard jus</i>	29
<i>Traditional fish and chips, crushed peas, tartar sauce</i>	30
<i>Impossible Wellington, glazed carrots, seasonal greens</i>	45

GRILL

<i>Baby Chicken, chimichurri sauce, burnt lemon</i>	36
<i>Australian Lamb chops 350g</i>	55
<i>Dingley Dell pork chop 280g</i>	45
<i>USDA sirloin steak 280g 365 days grain fed</i>	63
<i>Japanese Wagyu sirloin, grain fed, 250g</i>	112
<i>Australian angus rib-eye steak 300g 28 days aged grass fed</i>	70
<i>Butcher's board to share for 2-3 (ask your server for the selection)</i>	132

Serve with red wine jus or chimichurri sauce

DESSERT

<i>Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet</i>	15
<i>Seasonal fruit and berry platter</i>	15