



WELCOME TO BRUT!

Our 5 course Chef's Tasting Menu changes seasonally and always features a mix of our current menu items and a few off-menu surprises. We are also happy to accommodate vegetarians and other dietary restrictions within reason.

CHEF TASTING

5 courses
\$520 per person

+

Wine Pairing
\$380 per person

+

Free flow still or
sparkling
\$30 per person

CHEF'S TASTING MENU

SCALLOP CRUDO
HOUSE XO, ALMOND MILK, PRAWN OIL

GOLDEN BEETROOT
SPICED HONEY, HOUSE RICOTTA (V)

SNAPPER FILLET
RED CURRY, YOUNG MANGO

SMOKED MISO CLAMS
SAKE, CHILI, KAFFIR LIME

BEEF SHORT RIB
12 HOUR BRAISED, PEAR SOY, CHARRED LEEK
PUREE

W/

HEIRLOOM CARROTS
PARSNIP PUREE, TRUFFLE, MANCHEGO (V)