



WELCOME TO BRUT!

*OUR 6 COURSE CHEF'S TASTING MENU CHANGES SEASONALLY AND ALWAYS
FEATURES A MIX OF OUR MENU ITEMS AND A FEW OFF-MENU SURPRISES.*

*WE ARE ALSO HAPPY TO ACCOMMODATE ALLERGY AND DIETARY
RESTRICTIONS WITHIN REASON.*

TASTING MENU

6 COURSES \$550
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

+

UNLIMITED
still or sparkling
\$30 per person

STARTER CHEF'S SELECTION

SALT & VINEGAR MACKEREL
FERMENTED CUCUMBERS, BUTTERMILK ALMOND DRESSING

MISO VEGETABLE
CHICKPEA PANISSE, TUNA TATAKI, CASHEW & CORIANDER PESTO

PAN SEARED SALMON
CORN FLAN, CHARRED JALAPEÑOS, HIBISCUS DRESSING

ROASTED LAMB RACK
CARROT MASH, TAMARIND CHUTNEY, HERBED COCONUT YOGHURT

BIKO
STICKY RICE, MANGO, MUSCOVADO CRUMBLE

WINE LIST

