



THE ARSONIST

FEASTING MENU

RYE SOURDOUGH
SMOKED BRISKET FAT BUTTER

LIMECELLO CURED KINGFISH
BURNT ORANGE, SEA HERBS, FINGER LIME VINAIGRETTE

BBQ CHICKEN SKEWERS
ALMOND TARATOR, TOGAROSHI

WOODFIRE PEACHES
STRACCIATELLA, PRUNE, NATIVE HONEY, ALMONDS

COAL ROASTED LAMB RUMP
WHITE BEAN, BLISTERED TOMATOES, ROSEMARY JUS

MARKET FISH
SMOKED BLACK LIP MUSSELS, FENNEL, ENDIVE,
MUSTARD LEAF, FINGER LIME BEURRE BLANC

KOHLRABI, BURNT CABBAGE & KALE SLAW
KAFFIR LIME, SHISO AND LEMONGRASS DRESSING

ROAST POTATOES, SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING
WHISKEY CARAMEL, DARK CHOCOLATE, MALT ICE CREAM

BEVERAGE PACKAGE

WHITE - GILBERT FIELD BLEND PINOT GRIS

RED - WHISTLER THANK GOD ITS FRIDAY SHIRAZ

ROSÉ - TAR & ROSES NEBBIOLO ROSÉ

SPARKLING - DE CHANCENY VOUVRAY

TAP BEER - 150 LASHES AND HANH SUPER DRY 3.5