



THE ARSONIST

ST PATRICK'S DAY FEAST + WHISKEY TASTING

RYE SOURDOUGH
SMOKED BRISKET FAT BUTTER

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

JAMESON BLACK BARREL

BBQ CHICKEN SKEWERS
ALMOND TARATOR, TOGAROSHI

WOODFIRE PEACHES
STRACCIATELLA, PRUNE, NATIVE HONEY, ALMONDS

CONNEMARA (12 YEARS)

SMOKED STOCKYARD BRISKET
LOCAL KING PRAWN, CHINESE BROCCOLI, XO BBQ SAUCE

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

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

ROAST POTATOES
SPICED BRISKET FAT AIOLI

BUSHMILLS 21 YEARS

CHOCOLATE PUDDING
WHISKEY CARAMEL, DARK CHOCOLATE, MALT ICE CREAM