

KOJI BIRD

BY REED & CO. DISTILLERY

SET MENU- SHARED 3 COURSE

65-PP

MATCHED COCKTAILS

42-PP

SOURDOUGH BREAD, HOUSEMADE SEAWEED BUTTER	11
ADD SALTED SEASONED AVOCADO	4.5
VEGETABLE TEMPURA, CURRY SALT	16
TOFU, CANDIED BACON, LIGHT SPICE & SALTY SAUCE	11
PRAWN TOAST, AUSTRALIAN PRAWNS, JAPANESE MAYO, PICKLED GINGER	15
FRIED CHICKEN/TATSUTA AGE, NORI SALT, YUZU HOT SAUCE. 15-	
CURED KINGFISH, SPICY CITRUS, PICKLED RHUBARB	24
HARRIETVILLE TROUT, SMOKED, HERBS, SEASONED BUTTERMILK, HORSERADISH	27
VENISON SEARED, CITRUS SOY SAUCE, SEAWEED, PICKLES	26
AUTUMN VEGETABLES, MUSHROOM BROTH	16
ICEBERG LETTUCE, GARLIC, MISO & SOY DRESSING	13
BRUSSEL SPROUTS, CHARRED, WALNUTS, PICKLED YUZU	18
POTATO, PINE SMOKED & ROASTED, KOJI BUTTER, KOMBU	15
BBQ MARINATED CHICKEN, CHICKEN SAUCE, FERMENTED CHILLI	28
HANGER STEAK, SLOW POACHED EGG, SPICED FERMENTED RADISH, JAPANESE BBQ SAUCE.....	35
SMOKED DUCK LEG, BROWN RICE, SHIITAKE MUSHROOM, CANDIED CITRUS	37
CHEESE/SWEET	
THE PEAKS MOUNTAINEER ALPINE VALLEYS, VIC	19
SEMI-FIRM ORGANIC COW, NUTTY CARROT JAM, SEED LOAF	
BRUNY ISLAND 1792 HUON VALLEY, TAS	19
WASHED RIND ORGANIC COW, PUNGENT & COMPLEX QUINCE PASTE, SEED LOAF	
2 CHEESE + ACCOMPANIMENTS	28
CARAMELISED CUSTARD, SEMI FROZEN.....	16
TOASTED NUTTY SOYBEAN, PERSIMMON FRUIT	

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SET MENU- SHARED 3 COURSE
MATCHED COCKTAILS

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42-PP

DFO, V	SOURDOUGH BREAD, SEAWEED BUTTER	11
VG, GF	ADD SHIO KOJI AVOCADO	4.5
VG, GF, DF	TEMPURA VEGETABLES, CURRY SALT	16
GF, DF	TOFU, XO SAUCE	11
DF	PRAWN TOAST	15
GF, DF	FRIED CHICKEN/TATSUTA AGE, NORI SALT, YUZU HOT SAUCE	15
GFO, DF	CURED KINGFISH, RED YUZU KOSHO, PICKLED RHUBARB	24
GF	HARRIETVILLE TROUT SMOKED, SOFT HERBS, KOJI BUTTERMILK, HORSERADISH	27
GF, DF	VENISON TATAKI, YUZU PONZU, KOMBU, PICKLES	26
VG, GF, DF	AGEBITASHI, AUTUMN VEGETABLES, EGGPLANT, PUMPKIN, MUSHROOM, TOFU	16
VG, GF, DF	ICEBERG LETTUCE, RED MISO DRESSING	13
VG, GF, DF	BRUSSEL SPROUTS, CHARRED, WALNUTS, PICKLED YUZU	18
V, GF	POTATO, PINE SMOKED & ROASTED, KOJI BUTTER, KOMBU	15
GF, DF	BBQ KOJI BIRD, BIRD SAUCE, FERMENTED CHILLI	28
GF, DF	KOJI COW, ONSEN EGG, DAIKON KIMCHI, YAKINIKU SAUCE	35
GF, DFO	SMOKED DUCK LEG, BROWN RICE, SHIITAKE MUSHROOM, CANDIED CITRUS	37
	CHEESE/SWEET	
	THE PEAKS MOUNTAINEER ALPINE VALLEYS, VIC	19
V, GFO	SEMI-FIRM ORGANIC COW, NUTTY CARROT JAM, SEED LOAF	
	BRUNY ISLAND 1792 HUON VALLEY, TAS	19
V, GFO	WASHED RIND ORGANIC COW, PUNGENT & COMPLEX QUINCE PASTE, SEED LOAF	
V, GFO	2 CHEESE + ACCOMPANIMENTS	28
	CARAMELISED CUSTARD PUDDING,	16
V, GFO	KOJI TOASTED KINAKO, SHOCHU PERSIMMON	

GF GLUTEN FREE, GFO GLUTEN FREE OPTION, DF DAIRY FREE, DFO DAIRY FREE OPTION, V VEGETARIAN, VG VEGAN

36.72872°S 146.96169°E
BRIGHT, VICTORIA

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