

# KOJI BIRD

## BY REED & CO. DISTILLERY

**SET MENU- SHARED 3 COURSE**  
**MATCHED COCKTAILS**

**67-PP**  
**44-PP**

DFO, V	SOURDOUGH BREAD, SEAWEED BUTTER .....	12
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	FRESHWATER SALMON SMOKED, SOFT HERBS, KOJI BUTTERMILK, HORSERADISH .....	28
GF, DF	VENISON TATAKI, YUZU PONZU, KOMBU, PICKLES .....	26
VG, GF, DF	AGEBITASHI, WINTER 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 .....	31
GF, DF	KOJI COW, ONSEN EGG, DAIKON KIMCHI, YAKINIKU SAUCE .....	36
GF, DFO	SMOKED DUCK LEG, BROWN RICE, SHIITAKE MUSHROOM, CANDIED CITRUS .....	37
	<b>CHEESE/SWEET</b>	
	THE PEAKS MOUNTAINEER   ALPINE VALLEYS, VIC .....	19
V, GFO	SEMI-FIRM ORGANIC COW, NUTTY CARROT JAM, SEED LOAF	
	LONG PADDOCK BLUESTONE   CASTLEMAINE, VIC .....	19
V, GFO	ORGANIC BLUE, DENSE, COMPLEX & BUTTERY QUINCE PASTE, SEED & NUT LOAF	
V, GFO	2 CHEESE + ACCOMPANIMENTS .....	28
GF	SAKE KASU CHEESECAKE, AMAZAKE APPLE, BUCKWHEAT .....	17

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**

**REEDANDCODISTILLERY.COM**  
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# KOJI BIRD

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SET MENU- SHARED 3 COURSE

67-PP

MATCHED COCKTAILS

44-PP

SOURDOUGH BREAD, HOUSEMADE SEAWEED BUTTER .....	12
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
FRESHWATER SALMON, SMOKED, HERBS, SEASONED BUTTERMILK, HORSERADISH .....	28
VENISON SEARED, CITRUS SOY SAUCE, SEAWEED, PICKLES .....	26
WINTER 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 .....	31
HANGER STEAK, SLOW POACHED EGG, SPICED FERMENTED RADISH, JAPANESE BBQ SAUCE..	36
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	
LONG PADDOCK BLUESTONE   CASTLEMAINE, VIC .....	19
ORGANIC BLUE, DENSE, COMPLEX & BUTTERY QUINCE PASTE, SEED & NUT LOAF	
2 CHEESE + ACCOMPANIMENTS .....	28
BAKED CHEESECAKE, GREEN APPLE, BUCKWHEAT .....	17