

# KOJI BIRD

## BY REED & CO. DISTILLERY

SET MENU- SHARED 3 COURSE

65-PP

MATCHED COCKTAILS

40-PP

SOURDOUGH BREAD, KOJI CULTURED SEAWEED BUTTER .....	11
ADD SHIO KOJI AVOCADO .....	4.5
SWEET CORN TEMPURA .....	9
TOFU, XO SAUCE .....	11
PRAWN TOAST .....	15
FRIED CHICKEN/TATSUTA AGE, NORI SALT, YUZU HOT SAUCE .....	15
CURED KINGFISH, RED YUZU KOSHO, PICKLED RHUBARB .....	24
FRESHWATER SALMON SMOKED, SOFT HERBS, KOJI BUTTERMILK, HORSERADISH .....	27
VENISON TATAKI, YUZU PONZU, KOMBU, PICKLES .....	24
AGEBITASHI, AUTUMN VEGETABLE, EGGPLANT, PUMPKIN, SHIMEJI, TOFU .....	16
BRUSSEL SPROUTS, CHARRED, WALNUTS, PICKLED YUZU .....	18
JAPANESE POTATO SALAD .....	13
ICEBERG LETTUCE, RED MISO DRESSING .....	13
BBQ KOJI BIRD, BIRD SAUCE, FERMENTED CHILLI .....	27
KOJI COW, YAKINIKU SAUCE .....	30
SMOKED DUCK LEG, BROWN RICE, SHIITAKE MUSHROOM, CANDIED CITRUS .....	37
CHEESE/SWEET	
MONOLITH, GRAPEVINE ASH ORGANIC GOAT, DENSE & CREAMY .....	19
QUINCE, SEED LOAF	
MOUNTAINEER, SEMI-FIRM ORGANIC COW, NUTTY .....	19
CUMQUAT MARMALADE, SEED LOAF	
2 CHEESE + ACCOMPANIMENTS .....	28
CARAMELISED CUSTARD PUDDING, KOJI TOASTED KINAKO, SHOCHU MELON .....	16

# KOJI BIRD

## BY REED & CO. DISTILLERY

SET MENU- SHARED 3 COURSE

65-PP

MATCHED COCKTAILS

40-PP

SOURDOUGH BREAD, HOUSEMADE SEAWEEED BUTTER .....	11
ADD SALTED SEASONED AVOCADO .....	4.5
SWEET CORN FRITTERS .....	9
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 .....	27
VENISON SEARED, CITRUS SOY SAUCE, SEAWEEED, PICKLES .....	24
AUTUMN VEGETABLES, MUSHROOM BROTH .....	16
BRUSSEL SPROUTS, CHARRED, WALNUTS, PICKLED YUZU .....	18
POTATO SALAD, GRATED, EGG, HERBS, MAYONNAISE .....	13
ICEBERG LETTUCE, GARLIC, MISO & SOY DRESSING .....	13
BBQ MARINATED CHICKEN, CHICKEN SAUCE, FERMENTED CHILLI .....	27
BEEF STEAK, JAPANESE BBQ SAUCE .....	30
SMOKED DUCK LEG, BROWN RICE, SHIITAKE MUSHROOM, CANDIED CITRUS .....	37
CHEESE/SWEET	
MONOLITH, GRAPEVINE ASH ORGANIC GOAT, DENSE & CREAMY .....	19
QUINCE, SEED LOAF	
MOUNTAINEER, SEMI-FIRM ORGANIC COW, NUTTY .....	19
CUMQUAT MARMALADE, SEED LOAF	
2 CHEESE + ACCOMPANIMENTS .....	28
CARAMELISED CUSTARD, SEMI FROZEN, TOASTED NUTTY SOYBEAN, MELON .....	16