



 @reedandcodistillery

3 COURSE TASTING MENU

Food 50-pp

Add Cocktail Pairing 39-pp

Add Cheese Course 8-pp

Add Dessert Cocktail 14-pp

SNACKS

Spiced Pumpkin Seeds 5-

Pickled Walnuts 7-

Chicken Chip Butty 5-

Sourdough + Seaweed butter 9-

Prawn Toast 12-

RAW / COLD

Pickled Kingfish, Fennel, Yuzu 22-

Smoked Salmon, Koji Buttermilk, Soft Herbs 19-

Chicken Nanban (pickled), Shaved Cabbage 18-

Venison Tataki, Kombu, Dashi 20-

JUST BECAUSE

Koji Fried Chicken, Mayo 16-

Quail Over Fire + Fermented Garlic 22-

Smoked Duck Leg + Fermented Hot Sauce 27-

Koji Cow 150 Day Barley Fed Angus + Pickled Wasabi 27-

SALADS/PICKLES

Kimchi 6-

Pickle Plate 7-

Tomato Salad, Soft Tofu, Shiso 15-

Cucumber, Wakame Pickle 12-

Iceberg Lettuce + Red Miso Dressing 9-

Potato Salad 13-

CHEESE

Mountaineer, semi firm organic cow + Carrot jam + Sourdough 18-