

Menu —

The menu at No.1 Bent Street is designed to share.

For 2 - we recommend five to six dishes

For 4-6 - try five to eight dishes & double up

Mike's sourdough bread, Pepe Saya cultured & salted butter — 4 (per person)

Chicken liver pate, four spiced salt — 16

Oysters - Sydney rock, mignonette — 30 / 60

Baked Hervey Bay scallops, bacon & garlic butter — 36 (1/2 dozen)

Kingfish ceviche, tiger's milk, mandarin, jamon — 25

Salt baked celeriac, mushrooms in a bag — 28

Fioretto stems, lemon, anchovy butter — 18

Persimmon, red rice, chai & almond milk — 25

Grilled southern calamari, nduja & ink dressing — 24

Twice baked goats cheese soufflé, rosemary cream — 22

Wood fired spanakopita — 19

Braised prawn & eggplant 'sandwich', black sesame rice cracker — 23

Spiced John Dory fillet, red lentil dahl, fermented dosa — 29

Spit roasted Eugowra quail pastilla — 28

Wood fired veal sweetbread, romesco, sweetcorn sprouts — 35

Seared Rangers Valley beef skirt tataki, edamame, ponzu, horseradish — 28

Cowra lamb cutlets, baba ghanoush, pickles — 32

Poached quince, saffron custard, pistachio brittle — 17

'Bombe Alaska' - mandarin, white chocolate, native pepper berry — 16

Chilled vanilla rice pudding, honeycomb, plum jam — 14

Chocolate custard tart, salted caramel cream — 16