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## BROADSHEET KITCHEN

### THE CONCEPT

The Broadsheet Kitchen is an incubator and platform for the country's most talented and ambitious emerging food minds. With four rotating food concepts over a 12-month period, the Broadsheet Kitchen aims to unearth the next game changer in Australian dining.

The team of world-class industry leaders assembled to mentor the residents includes Scott Pickett (Saint Crispin), Andrew McConnell (Cutler & Co.), Vicki Wild (Sepia), Chris Lucas (Chin Chin), Anthea Loucas Bosha (Food and Wine Victoria) and Nick Shelton (Broadsheet).

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## SAINT CRISPIN

### THE TEAM AND VENUE

Scott Pickett's renowned restaurant Saint Crispin has been transformed into the Broadsheet Kitchen, with Saint Crispin head chef Stuart McVeigh and his team providing practical, hands-on and invaluable guidance to each resident chef. At the end of 2019, Saint Crispin will return to begin a new, yet-to-be-announced chapter.

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### MOONLIGHT FLAT OYSTERS

Bateman's Bay | NSW

Rusty Wire 5.5

Clair de Lune 5

### SNACKS

Salt cod churros 5

Grilled prawn / miso /  
sesame / pumpkin MP

Crumbed fish sanga / tartare sauce 8

Smoked trout / horseradish /  
buckwheat muffin 8

### MEDIUM

Heritage tomato /  
whipped cod roe / bottarga 19

Lakes Entrance baby octopus /  
Niçoise / bull's horn pepper 24

Hiramasa kingfish /  
celery / apple / oyster 24

Yellow fin tuna / Dragoncello / peas 28

### LARGE

John Dory / squid ink /  
sardine vinaigrette 45

Spanish mackerel / mussels /  
carrot / saffron 43

Lamb rump / eggplant /  
green olive / anchovy 45

Squash / sunflower seed hummus /  
smoked almond 32

### SIDES

Summer tabouleh 12

Cosberg / radish /  
tarragon / Caesar dressing 12

Leave it to us 75

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