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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.

### STUART McVEIGH

With two decades of industry experience, Saint Crispin's head chef Stuart McVeigh is well-versed in the challenges of running a commercial kitchen, making him an ideal mentor for Broadsheet Kitchen residents. Now, as a special event between residencies, McVeigh will design a one-off seasonal Australian menu at Saint Crispin. The menu draws on his deft techniques and will be heavily seafood-based, leaning into the ethos that defines modern Australian cuisine.

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### MEDIUM

Heritage tomato /  
whipped cod roe / bottarga **21**

Lakes Entrance baby octopus /  
chorizo / bull's horn pepper **26**

Hiramasa kingfish /  
celery / apple / oyster **26**

Yellow fin tuna / Dragoncello / peas **28**

### LARGE

Wild barramundi / smoked eel /  
coastal herbs / seaweed butter **42**

John Dory / squid ink / black rice /  
sardine vinaigrette **45**

Lamb rump / eggplant /  
green olive / anchovy **45**

Squash / sunflower seed /  
smoked almond **32**

### SIDES

Summer tabbouleh **12**

Cosberg / radish /  
tarragon / Caesar dressing **12**

### DESSERTS

Soft chocolate / pear /  
walnut / salted caramel **18**

Pavlova /  
Earl Grey / blueberry **18**

Peach melba **18**

Cheese **18**

Leave it to us **85**

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IN PARTNERSHIP WITH

