

# A LA CARTE

## *Raw Snacks*

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Longshore beer bread, cultured butter	10
Port Stephens Sydney rock oysters, magnolia mignonette	36/72
Abrolhos island scallop, bergamot vinaigrette, perilla 2pc	24
Pickled Kinkawooka mussels, John dory tarama, fennel	26
Raw market fish crudo, caper, desert lime, chives	MP
Cairns black tiger prawn, green mango, sambal, seaweed crisps	32
Westholme Wagyu beef tartare, pecorino, tomato, oregano, caper	30

## *Small plates to share*

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K'gari island Spanner Crab, Potato hash brown, cream fraiche, Aleppo pepper 2pcs	36
Longshore ricotta, marinated local cucumbers, salted zucchini, green onion vinaigrette	28
"Pipi frites", Riesling, green garlic butter, shoestring fries	46
Smoked soy glazed wild mushrooms, koshihikari rice, cured egg yolk, wasabi	34
Grilled Port Lincoln Southern Calamari, macadamia "XO", curry leaf, ink vinaigrette	36

## *Larger*

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Coal grilled Murray Cod, smoked caviar butter, steamed bok choy	65
Salt & Pepper berry fried whole john dory, tarator	MP
Dry-aged Riverine sirloin 300gm, smoked beef fat sauce	60
BBQ Wollemi duck, wild honey glaze, blood plum	70
Dry aged S. Kidman Beef Ribeye 600gm, bone marrow jus, pepper berry	160

## *Sides*

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Longshore shoestring fries, kombu salt	14
Butter leaf & bitter leaf salad, oregano dressing	14
Charred cabbage, green goddess dressing	14

## *Dessert*

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Burnt Aussie Pavlova, fresh peach, strawberry gum chantilly, stone fruit sorbet	20
Marinated strawberries, Vanilla Bavarois, white balsamic granita, lemon thyme	20
Dark chocolate Brownie, Chocolate cremeaux, macadamia, milk biscuit	20

# LONGSHORE