

Longshore

BEVERAGE PAIRING

OUR BEVERAGE PAIRING IS CAREFULLY SELECTED
TO COMPLIMENT THE UNIQUENESS OF
OUR CUISINE. WE HOPE YOU ENJOY THIS
JOURNEY WITH US.

CYCLIC BEER FARM 'POMELO DEL HUERTO'
CATALUNYA, SPA

2020 CASCINA SÒT 'TRAMENTO' ROSATO
MONFORTE D'ALBA, ITA

2022 GENTLE FOLK 'VILLAGE' SAUVIGNON BLANC
ADELAIDE HILLS, SA

2012 YANGARRA ESTATE GRENACHE,
MCLAREN VALE, SA

2009 PICHON LONGUEVILLE 'RÉSERVE DE LA
COMTESSE' BORDEAUX, FRA (SUP \$40)

SOBACHA MANDU COCKTAIL

NIEPOORT WHITE PORT, DOURO, PT

Longshore

TASTING MENU

OPTIONAL BEVERAGE PAIRING \$120PP

SNACKS

+ Add on+

*Moonlight flat Sydney rock oysters | kumquat mignonette
"clair de lune" Batemans Bay, NSW 36 / 72*

Black Tiger Prawn Tart | finger lime, perilla

Raw Abrolhos Island scallop | mandarin koshu, lime

Pickled Jervis Bay mussel | escabeche, fennel

Newcastle Greens daikon | sesame taramasalata

Strawberries & olives

GOLD

O'Connor Black Angus tartare

smoked oyster emulsion, potato crackling

SEA

Steamed blue eye cod

white asparagus, guanciaie, smoked dulce

served with Longshore rye bread & coastal butter

LAND

Grilled Westholme Wagyu MB6 Bavette

peppercorn sauce, smoked beef fat

served with green salad

SWEET

Melon panna cotta

candied melon, shiso, toasted sobacha

Jerusalem artichoke ice cream

sunflower seed praline, pear jelly, first press olive oil