

Longshore

MODERN
AUSTRALIAN
SEAFOOD
RESTAURANT

WINE BAR

5 KENSINGTON STREET, CHIPPENDALE

DINNER
MONDAY - SATURDAY FROM 6PM
LUNCH
SATURDAY FROM 12PM

EVENTS INQUIRIES
[INFO@LONGSHORE.COM.AU](mailto:info@longshore.com.au)

A L A C A R T E

Moonlight flat Sydney rock oysters | kumquat mignonette **36 | 72**

“Clair de lune” Batemans Bay, NSW

Longshore rye bread 2pcs |coastal butter **6**

Raw Abrolhos Island scallop |mandarin koshu, fried makrut lime **12ea**

Pickled Jervis Bay mussels 6pcs |escabeche, fennel **18**

Newcastle Greens daikon cruditiés | sesame “taramasalata” **15**

Black tiger prawn crudo |nasturtium, sambal, finger lime **30**

O’Connor Black Angus tartare |smoked oyster, potato crackling **30**

Grilled Margra mini-lamb rib |native tamarind pastrami **10ea**

Steamed yabbies | shellfish bisque, smoked wagyu fat **38**

Clarence River baby octopus skewer |smoked soy glaze **14ea**

Port Lincoln Green lip Abalone Party Pie |mushroom ‘ketchup’ **20ea**

Steamed Blue Eye cod, Bermagui, NSW

with shaved Port Lincoln Green lip abalone sauce **60**

Grilled dry aged baby Swordfish steak, Coffs harbour, NSW

with white asparagus sauce, guanciale **55**

Coal grilled Coral Trout, Cairns, QLD

with xo butter, sea greens **68**

Miso caramel glazed fish head & collar

with roasted koji butter, black lime **55**

Handmade Mushroom Dumplings

| Szechuan brodo, scallion oil **34**

Roasted Dry aged Margra lamb loin

| cavolo nero, smoked lamb fat sauce **52**

Grilled Westholme Wagyu bavette steak MB6

| peppercorn sauce **62**

Charred sugarloaf cabbage | salsa verde, black garlic **15**

Newcastle greens salad | eschallot vinaigrette **15**

Fried potatoes | kelp butter **15**