

A L A C A R T E

Longshore rye bread - 2 pcs | coastal butter 10

Sydney Rock oysters | classic mignonette

C O L D S N A C K S

21 3pc / 42 6pc / 84 12pc

Pickled red spot whiting | really good olive oil 17

Pickled Jervis bay mussels - 6 pcs | cucumber dashi, scallion oil 24

Black tiger prawn crudo | cocktail dressing, rice crispies, prawn shell furikake 30

H O T E N T R E E

Roasted heirloom zucchini salad | almond, yuzukoshu 22

Grilled Margra Lamb rib | BBQ bush tomato glaze, pepper berry 10 ea

BBQ glazed whole Green lip Abalone | wasabi leaf 18 ea

Charred Tasmanian Octopus Skewer | link vinaigrette, green sauce 15 ea

Grilled Skull Island tiger prawn | shellfish butter, smoked wagyu fat 21 ea

S E A

Grilled fish head & collar | chicken wing glaze, roasted koji butter MP

BBQ dry aged Petuna ocean trout fillet | coral butter sauce MP **contains shellfish*

Whole roasted John Dory on the bone | Xo gravy, charred snake beans MP

L A N D

Grilled Margra Lamb rump - 200g | charred onions, lamb jus, smoked lamb fat, sorrel 50

S I D E S

Charred baby gem lettuce | pumpkin seed dressing 15

Potato salad | aioli, mustard, chive, caper 15

Longshore



MODERN
AUSTRALIAN
SEAFOOD
RESTAURANT

WINE BAR

5 KENSINGTON STREET, CHIPPENDALE

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

EVENTS INQUIRIES
INFO@LONGSHORE.COM.AU