

# ☀️ A La Carte Menu ☀️

## Raw cured cultured & pickled

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|--|-------|
| Longshore beer bread, cultured butter                              | 10    |
| Sydney rock oysters, magnolia mignonette                           | 36/72 |
| Abranhos Island scallop, bergamot vinaigrette, perilla (2pcs)      | 24    |
| Pickled Jervis Bay mussels, John Dory tarama, fennel               | 26    |
| Raw market fish crudo, chives, lemonade fruit, sushi rice cracker  | MP    |
| Cape Moreton Coral Prawn ceviche, green mango, sambal, prawn chips | 32    |
| Westholme Wagyu beef tartare, pecorino, tomato, oregano, caper     | 30    |

## Small plates to share

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| Charcoal grilled Clarence River octopus skewer, xo butter                        | 17ea |
| Fraser Island Spanner Crab, potato hash brown, desert lime, Aleppo pepper (2pcs) | 36   |
| Longshore ricotta, charred roman beans, punterelle, green onion vinaigrette      | 28   |
| “Pipi frites”, Riesling, green garlic, saltbush, shoestring fries                | 46   |
| Smoked soy glazed wild mushrooms, koshihikari rice, cured egg yolk, wasabi leaf  | 34   |
| BBQ glazed Margra lamb ribs, mountain pepper (2pcs)                              | 19   |

## Larger

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| Coal grilled Ulla-Dulla swordfish loin, charred peppers, yuzu kosho 300gm                 | 65  |
| Market fish of the day, spigarello, bergamot butter                                       | MP  |
| Dry aged Byron Bay Borrowdale pork chop, roasted grapes, mustard 400gm                    | 68  |
| Grilled S.Kidman Chuck tail steak 250gm, smoked beef fat sauce                            | 60  |
| Whole Roasted dry-aged Wollemi Duck, wild honey, fennel pastrami                          | 130 |
| Grilled dry aged Brooklyn Valley Beef ribeye 600gm, grilled bone marrow, pepper berry jus | 160 |

## Sides

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| Longshore shoestring fries, kombu salt            | 14 |
| Butter leaf & bitter leaf salad, oregano dressing | 14 |
| Charred wombok, sesame dressing                   | 14 |

## Dessert

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| Burnt Aussie pavlova, mango, strawberry gum chantilly, mango sorbet           | 20 |
| Marinated strawberries, vanilla Bavarois, white balsamic granita, lemon thyme | 20 |
| Dark chocolate brownie, chocolate cremeaux, macadamia, milk biscuit           | 20 |

# LONGSHORE