



# A LA CARTE MENU



## Raw Snacks

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Longshore beer bread, saltbush butter	10
Sydney Rock oysters, lemon myrtle mignonette	18/36/72
Abrolhos Island scallop, nasturtium flower kosho 2pc	24
Spring Bay mussels on toast, dory tarama, fennel	12ea
Lakes Entrance whitebait, curry salt, potato roullie	15
Port Lincoln nannygai, pickled ginger, citrus ponzu	28
Westholme Wagyu beef tartare, shiso, Japanese mustard, laver	30

<b>Longshore fruits de mer (min 2pp1)</b>	<b>55pp</b>
Sydney rock oysters, Abrolhos Island scallops, port Phillip Bay mussels, nannygai sashimi, black tiger prawns, served with condiments	

## Small plates to share

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North Queensland BBQ tiger prawn, shellfish hot sauce	18ea
Port Lincoln sand crab, potato hashbrown, desert lime, aleppo pepper (2pcs)	36
Longshore ricotta, bequinho peppers, yellow squash, green onion vinaigrette	25
Grilled Musset Farm oyster mushrooms, burnt eggplant, black garlic, cured yolk	30
Steamed Gerroa pipis, lemongrass, nduja, grilled camper damper	40

## Larger

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Grilled Ulladulla swordfish "au poive", charred brassica greens	60
Grilled Margra lamb belly, labneh, muntries, roast lamb bone sauce	50
Steamed Cape Catastrophe wild kingfish, onion dashi, charred baby scallion	55
Grilled Aquana Murray cod fillet, smoked caviar butter, coastal greens	65
Dry-aged S.Kidman sirloin grilled on the bone, smoked beef fat sauce 400gm	90

## Sides

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Longshore fries, kombu salt	14
Musset Farm green leaf salad, oregano dressing	14
Charred cabbage, green goddess dressing	14

## Dessert

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Burnt Aussie pavlova, sapo melon, coconut sorbet, Makrut lime oil, yuzu curd	20
Wattle seed brownie, smoked vanilla ice-cream, whey caramel, spend grain biscuit	20
Pumpkin seed ice-cream, pistachio floss	15

# LONGSHORE