



CHEFS TASTING MENU

120pp



STARTERS

Longshore beer bread, saltbush butter

Sydney Rock oyster, lemon myrtle mignonette

Abrolhos Island scallop, nasturtium flower kosho

Spring Bay mussels on toast, dory tarama, fennel

Port Lincoln sand crab, potato hashbrown, desert lime, aleppo pepper

SMALL PLATES

Westholme Wagyu beef tartare, shiso , Japanese mustard, laver

Longshore ricotta, bequinho peppers, yellow squash, green onion dressing

MAINS AND SIDES

Grilled S.Kidman flank frites, bbq tiger prawn, smoked beef fat sauce

Musset Farm green leaf salad, oregano vinaigrette

DESSERT

Burnt Aussie pavlova, coconut sorbet, sapo melon, Makrut lime oil, yuzu curd

LONGSHORE