

CHEF'S MENU

120PP

ADD WINE PAIRING

100PP



LONGSHORE BEER BREAD, SALTBUSH BUTTER

SYDNEY ROCK OYSTER, LEMON MYRTLE MIGNONETTE

ABROLHOS ISLAND SCALLOP, NASTURTIUM FLOWER KOSHO

PORT PHILLIP BAY MUSSEL, DORY TAROMA, FENNEL

*

SHARK BAY BLUE SWIMMER CRAB, POTATO HASH BROWN, DESERT LIME, ALEPPO PEPPER

*

PORTLAND BLUEFIN TUNA CRUDO, MELON KIMCHI, BONITO VINEGAR, WITLOF

WESTHOLME WAGYU BEEF TARTARE, SHISO, JAPANESE MUSTARD, LAVER

*

GRILLED 2GR WAYGU RIB CAP MBS+9, MUSHROOM KETCHUP, SMOKED BEEF FAT SAUCE

MUSSET FARM GREEN LEAF, OREGANO VINAIGRETTE

*

BURNT AUSSIE PAVLOVA, COCONUT SORBET, SAPO MELON, MAKRUT LIME OIL, YUZU CURD

LONGSHORE

SNACK FLIGHT:

90PP

ADD OYSTERS?

7EA



LONGSHORE BEER BREAD, saltbush butter

ABROLHOS ISLAND SCALLOP, nasturtium flower kosho

PORT PHILLIP BAY MUSSEL, dory tarama, fennel

SHARK BAY BLUE SWIMMER CRAB, potato hash brown, desert lime

PORTLAND BLUEFIN TUNA CRUDO
melon kimchi, bonito vinegar, witlof

WESTHOLME WAGYU BEEF TARTARE
japanese mustard, shiso, laver

GOOLWA PIPIS
Resches beer butter

NORTH QUEENSLAND KING PRAWN
shellfish hot sauce

MARGRA LAMB RIB
native pastrami

GRILLED WESTHOLME FLANK STEAK SKEWER
pepper steak sauce

LONGSHORE