



SNACKS

- SYDNEY ROCK OYSTER** Granny Smith Mignonette (GF) **\$6.5**
MARINATED OLIVES Lemon, Lime, Rosemary and Garlic (GF) **\$9.5**
HOUSE-FERMENTED PICKLES Cauliflower, Raddish, Beetroot (GF,V) **\$9.5**
LP'S SAUCISSON Guindilla Chillies, Cornichon **\$13**
WAGYU BRESAOLA Guindilla Chillies, Cornichon **\$15**
MORTADELLA Guindilla Chillies, Cornichon **\$13**
DUCK & CHERRY PATÉ Sourdough, Greens, Pickles, Chutney **\$18**
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ENTRÉES

- ASPARAGUS** Tarragon oil, Cured Egg Yolk, Goat Curd (VG) **\$22**
BURRATA Pickled Green Tomato, Betel leaf, Basil Oil, Pine Nuts (GF,N) **\$23**
CURED OCEAN TROUT Pickled Trout Row, Yuzu Granita **\$25**
SNAPPER CEVICHE Blood Orange, Kaffir Lime Oil (GF) **\$25**
WAGYU CARPACCIO Rocket, White Truffle Oil, Pickled White Onion **\$28**
STUFFED ZUCCHINI FLOWERS Honey Sherry Reduction (VG) **\$25**
CALAMARI Bandari Spiced Tomato Sauce **\$24**
ROASTED BEETROOT Goat Curd, Almond, Labneh, Anchovy (N) **\$22**
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MAINS

- ARTICHOKE RAVIOLI** Leek Dashi, Fermented Jerusalem Artichoke (V) **\$32**
SUMMER BOLOGNESE Cherry Tomato, Mince, Herbs, Fresh Egg Spaghetti **\$34**
KING CRAB Calamari, Fregola, Cuttlefish Ink, Bagna Cauda **\$40**
LAMB Puffed Wild Rice, Mint, Parsley, Red Onion, Pomegranate, Pedro Jus **\$46**
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FROM GRILL

- FREMANTLE OCTOPUS** Romesco, Pencil Leek, Lardo **\$35**
MARKET FISH FILLET Broad Bean, Onion, Mint, White Port Reduction **\$39**
KING PRAWNS Bisque Butter, Curry Leaf **\$31**
STEAK FRITES, CAFE DE PARIS (GF)
Tenderloin Jack's Creek Black Angus **\$51**
Hanger Jack's Creek Black Angus **\$39**
Flat Iron Jack's Creek Black Angus **\$45**
Wagyu Sirloin Ranger Valley MB 7+ **\$72**
800G WAGYU RIB EYE On The Bone Ranger Valley MB 5+ (GF) **\$165**
1KG ANGUS T-BONE Jack's Creek Black Angus MB 4+ (GF) **\$145**
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SIDES

- MIXED LEAF SALAD** Agrodolce Dressing (GF,V) **\$13**
SPICED CAULIFLOWER Carrot Puree, Lime, Labneh (VG) **\$13**
YELLOW SQUASH Muhamara, Crispy Shallot, Chilli Oil (VG,N) **\$13**
CRACKED POTATO Gremolata (V,DF) **\$14**
SHOESTRING FRIES (GF,V) **\$13**
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CONDIMENTS

- Black Garlic Butter | Cafe De Paris | Gremolata | Red Wine Jus **\$5**





DESSERTS

CRÈME BRULÉE Sweet Potato, Gingerbread (N) **\$18**

LEMON TART Chantilly Cream **\$17**

PAVLOVA Passionfruit, Mango Cream (GF) **\$17**

RASPBERRY AND CHOCOLATE CAKE Seasonal Sorbet, Summer Berries (V,GF) **\$17**

CHEESEBOARD

SOFT \$11

SEMI-HARD \$11

BLUE \$12

3 TYPES OF CHEESE PLATTER \$24

Apricot, Bread Sticks, Walnut, Figs (N)

DRINKS

AFFOGATO \$14

With Liqueur: Baileys, Manly Spirits Coffee Liqueur, Frangelico **+\$7**

ESPRESSO MARTINI \$20

Manly Spirits Vodka, Manly Spirits Coffee Liqueur, Fresh Coffee, Vanilla

TAWNY PORT, RAMOS PINTO \$12

ICED RIESLING, FROGMORE \$16/\$76

SEMILLION, 2020 CHATEAU LAPIRESSE \$16/\$77

ALL PRESS ESPRESSO \$5.5

TWG GRAND CRU PREMIUM TEAS \$5.5

English Breakfast, Earl Grey, Chamomile, Grand Jasmine Green Tea, Oolong Prestige

GF - Gluten Free | VG - Vegetarian | V - Vegan | N - Contains Nuts

Good cuisine is the foundation of true happiness - Auguste Escoffier



SUNGRYOUNG SONG
CHEF DE CUISINE