

. SYDNEY .

HEAD CHEF.

*Sa Va'afusuaga*

# BOPP & TONE

AUTUMN 2021

Wynyard Park

N°60 | CARRINGTON | St.

*All large plates and shares are cooked on the wood grill or in the charcoal oven*

## LARGE PLATES

*Our seafood is all sustainably sourced*

<i>Blue eye trevalla</i> petit pois a la francaise, beuerre blanc	GF \$42
<i>Roasted broccoli</i> , pine nut, pangrattato	DF/V \$32
<i>Spatchcock</i> smoky paprika, oregano, chilli, organic yoghurt	GF \$38
<i>Kingfish collar</i> sauce nero, preserved lemon, caper	GF/DF \$45
<i>Calamari</i> hummus, nduja, guindillas	GF/DF \$35
<i>Duck breast</i> celeriac, quince	GF/DF \$45
<i>Rib eye steak</i> 300g grass fed, Brooklyn Valley VIC MB3+	GF \$58
<i>Wagyu Flank steak</i> 300g grain fed, Westholme, NT/QLD MBS 6-7	GF/DF \$62

## SUBSTANTIAL SHARES

<i>Whole fish</i> market availability	Ask our staff
<i>Slow roasted lamb shoulder</i> onions, verde	GF/DF \$89
<i>T-bone</i> 1kg grass fed, Brooklyn Valley, VIC MB3+	GF/DF \$132
<i>Full blood wagyu ribeye on the bone</i> 800g, NSW, MB9	GF \$265

... *In partnership* with Haverick Meats, we source only the best quality Australian produce ...

## SIDES

<i>Quinoa and wild rice</i> kale, fruits, smoked almonds	GF/DF/V \$16	<i>Butter bean</i> green bean, snow pea, lemon thyme	GF/DF/V \$12
<i>Crispy brussel sprout</i> garlic yogurt, grape, sumac	GF/V \$16	<i>Shoestring fries</i> rosemary salt	GF/DF/V \$10
<i>Roast cracked potatoes</i> herb butter	GF/V \$12		

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS YOU MAY HAVE  
KEY //// GF = GLUTEN FREE // DF = DAIRY FREE // V = VEGETARIAN

# CURED MEATS

ALL MEATS SLICED TO ORDER

- Prosciutto di Parma* Italy.....DF \$15
- Salami cacciatore calabrese* Australia DF \$13
- Wagyu bresaola* Australia.....DF \$24
- Paleta Iberico* Spain.....DF \$32

## - SMALL PLATES -

- Australian marinated olives*  
garlic, thyme ..... GF/DF/V \$10
- East 33 Sydney rock oysters*  
verjus mignonette..... GF/DF \$5 each
- Buffalo mozzarella*  
zucchini, currants, hazelnut, mint GF/V \$24
- Yellowfin tuna crudo*  
chermoula, orange, olive oil ..... GF/DF \$27
- Beetroot* sheep curd, avruga  
caviar, walnut oil..... GF \$23
- Steak tartare*  
sea grape.....GF/DF \$27
- Salt cod fritters*  
corn, ricotta salata.....\$19
- Fried eggplant*  
tahini glaze, sesame, hazelnut... GF/VEGAN \$21
- Australian king prawns*  
garlic, chilli, oregano..... GF/DF \$9 each

# BANQUET MENUS

\$65<sup>PP</sup>

BANQUETS MINIMUM

4 PEOPLE

GROUPS OF 8 OR MORE WILL INCUR A 10% SERVICE CHARGE.

\$85<sup>PP</sup>

*add Charcuterie \$8 per person*

## - LUNCH BANQUET -

\$65pp

12PM-3PM DAILY

- Buffalo mozzarella* zucchini, currants, hazelnut, mint GF/V
- Salt cod fritters* corn, ricotta salata
- Crispy brussel sprout* garlic yogurt, grape, sumac GF/V
- Spatchcock* smoky paprika, oregano, chilli, organic yoghurt GF
- Riverine bone-in rib eye* grain fed, NSW MB2+ GF/DF
- Roast cracked potatoes* herb butter GF/V
- Butter bean* green bean, snow pea, lemon thyme GF/DF/V

## - THE GRAND -

\$85pp

LUNCH & DINNER

- Yellowfin tuna crudo* chermoula, orange, olive oil GF/DF
- Buffalo mozzarella* zucchini, currants, hazelnut, mint GF/V
- Quinoa and wild rice* kale, fruits, smoked almonds GF/DF/V
- Spatchcock* smoky paprika, oregano, chilli, organic yoghurt GF
- Australian king prawns* garlic, chilli, oregano GF/DF
- Riverine bone-in rib eye* grain fed, NSW MB2+ GF/DF
- Roast cracked potatoes* herb butter GF/V
- Butter bean* green bean, snow pea, lemon thyme GF/DF/V
- Dessert* Chef's choice