

. SYDNEY .

HEAD CHEF.

Jordan Wijeadasa

BOPP & TONE

Wynyard Park

N°60 | CARRINGTON | St.

SUMMER

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

SEAFOOD

<i>Grilled king prawns</i> fermented chilli, parsley, lemon	GF/DF 14ea
<i>Southern calamari</i> ajo blanco, salsa verde, almonds	GF 36
<i>Moreton Bay bugs</i> lemon, seaweed butter	72
<i>Grilled scallops</i> umami butter, shellfish oil, trout roe - 4 per serve	GF 44
<i>Toothfish</i> tomato, caper, celery, lemon salsa	GF/DF 72
<i>Josper roasted whole John Dory</i> fermented chilli, salsa verde, lemon	MP

Our seafood is all sustainably sourced

MEAT

<i>Lamb T-Bone chop</i> 250g, roasted eggplant salsa	GF/DF 38
<i>Roasted spatchcock</i> Turkish chilli, salsa picante	GF/DF 52
<i>Angus tenderloin</i> 250g grass fed, Riverine NSW, MB3+	GF/DF 68
<i>Angus flank</i> 450g grain fed, Jack's Creek NSW, MB4+	GF/DF 88
<i>Wagyu bone-in sirloin</i> 500g grain fed, Darling Downs QLD, MB5+	GF/DF 148
<i>Bone-in rib eye</i> 800g grain fed, Riverine NSW, MB3+	GF/DF 180
<i>F1 Wagyu T-Bone</i> 1kg grain fed, Westholme MB9+	GF/DF 380

ASK YOUR SERVER ABOUT OUR STEAK SPECIALS.

Additions salsa verde 7 | chimichurri 7 | thyme jus 8 | fermented chilli 8 | black garlic butter 6

ALL LARGE PLATES & SHARES ARE COOKED ON THE WOOD GRILL OR IN THE CHARCOAL OVEN.

VEGETABLES

<i>Roast cracked potatoes</i> herb butter V 16	<i>Caesar salad</i> anchovies, parmesan, croutons, baby cos 24 <i>Mixed leaf salad</i> champagne vinaigrette GF/VG 14 <i>Shoestring fries</i> VG 12
<i>Cucumbers</i> peanut-miso, chilli crunch GF/VG 16	
<i>Grilled red peppers</i> tonnato, pine nuts GF/DF 18	
<i>Green beans</i> tapenade, tahini VG 18	

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS YOU MAY HAVE

KEY: GF = GLUTEN FREE // DF = DAIRY FREE // V = VEGETARIAN // VG = VEGAN // VGO - VEGAN OPTION

- APERITIFS TO START -

tasty tipples    to tempt You

Tones G&T - Tanqueray 10, Chamomile, Strange Love Coastal Tonic, Grapefruit..20

Hester's G&T - Four Pillars Rare Dry Gin, Rockmelon, Elderflower, Tonic, Lemon....20

Strawberry Spritz - Tanica Aperitif, Strawberry & Lemon Oleo, Mint, Fizz.....22

CURED MEATS

ALL MEATS SLICED TO ORDER

Prosciutto di Parma Italy.....DF 17

LP's Saucisson Sec Australia DF 15

Wagyu bresaola Australia.....DF 26

Paleta Iberico de Bellota Spain....DF 35

- SMALL PLATES -

Australian marinated olives GF/VG 11

Sydney rock oysters mignonette GF/DF 7.5ea

Hiramasa kingfish crudo oscietra caviar, white soy, shiso, pickled radish DF 32

Tuna tartare whipped tahini, seaweed salsa, wasabi peas DF 28

Steak tartare capers, mustard, cornichons, crispy potato, egg yolk DF 32

Stuffed zucchini flowers preserved lemon, ricotta V 12ea

Burrata capsicum agrodolce, bronze fennel GF 28

Tomatoes butter beans, cucumber, herbs VG 18

- PASTA -

Orecchiette

zucchini, miso, pecorino, black pepper V/VGO 28

Spaghetti

clams, fermented chilli, parsley DF 39

Wagyu bolognese

pappardelle, Grana Padano 32/40

BANQUET MENUS

BANQUET MINIMUM 2 PEOPLE

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

- LUNCH BANQUET -
84pp
12PM-3PM DAILY

Prosciutto di Parma DF

Tuna tartare whipped tahini, seaweed salsa, wasabi peas DF

Stuffed zucchini flowers preserved lemon, ricotta V

Grilled king prawns fermented chilli, parsley, lemon GF/DF

Angus flank grain fed, Jack's Creek NSW, MB4+ GF/DF

Roast cracked potatoes herb butter V

Mixed leaf salad champagne vinaigrette GF/VG

- THE GRAND -
98pp
LUNCH & DINNER

Tuna tartare whipped tahini, seaweed salsa, wasabi peas DF

Stuffed zucchini flowers preserved lemon, ricotta V

Grilled red peppers tonnato, pine nuts GF/DF

Grilled king prawns fermented chilli, parsley, lemon GF/DF

Roasted spatchcock Turkish chilli, salsa picante GF/DF

Bone-in rib eye grain fed, Riverine NSW MB3+ GF/DF

Roast cracked potatoes herb butter V

Mixed leaf salad champagne vinaigrette GF/VG

Dessert chef's choice

ADD Grilled scallops ... \$11pp

ADD Charcuterie ... \$10pp

Finish the Meal ADD Espresso Martini ... \$15pp