

. 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

*Our seafood is all sustainably sourced*

<i>Australian king prawns, fermented chilli, parsley, lemon</i>	GF/DF 14ea
<i>Abrolhos Island scallops, umami butter, shellfish oil, trout roe - 4 per serve</i>	56
<i>Octopus bomba rice, grilled South Coast octopus, saffron aioli, shellfish oil</i>	GF/DF 45
<i>Charcoal baked Petuna ocean trout, 400g, preserved lemon salsa</i>	GF/DF MP
<i>Josper-roasted whole John Dory, fermented chilli, salsa verde, lemon</i>	GF/DF MP

## MEAT

<i>Rack of lamb, braised roman beans, black olive</i>	GF/DF 74
<i>Roasted spatchcock, creamed corn, jalapeño salsa</i>	GF 58
<i>Angus tenderloin, 250g grass fed, Riverine NSW, MB3+</i>	GF/DF 68
<i>Angus flat iron, 400g grain fed, Jack's Creek NSW, MB3</i>	GF/DF 88
<i>Wagyu bone-in sirloin, 500g grain fed, Darling Downs QLD, MB5+</i>	GF/DF 152
<i>Bone-in rib eye, 800g grain fed, Riverine NSW, MB3+</i>	GF/DF 185
<i>Stone Axe "Fullblood" T-bone, 1kg grain fed, NSW, MB9</i>	GF/DF 400

### Additions

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

## VEGETABLES

<i>Roast cracked potatoes, herb butter V 17</i>	<i>Chilled green beans, avocado, salsa macha GF/VG 18</i>
<i>Heirloom tomatoes, peach, Gold Street cloud curd, pickled eschalots GF/V/VGO 20</i>	<i>Simple leaf salad, violet mustard vinaigrette GF/VG 14</i>
<i>Braised roman beans, tomato, fermented chilli, feta GF/V/VGO 18</i>	<i>Shoestring fries V 14</i>
<i>Caesar salad, Ortiz anchovies, parmesan, croutons, baby cos 26</i>	

GF = GLUTEN FREE // DF = DAIRY FREE // DFO = DAIRY FREE OPTION // V = VEGETARIAN // VG = VEGAN // VGO = VEGAN OPTION

Please inform our team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. While we make every reasonable effort to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen-free.



## APERITIFS TO START



**Pomodoro Martini** - Four Pillars Olive Leaf Gin, Oscar Bianco, Vermouth, Sundried Tomato, Basil EV00..... 27

**Hester's G&T** - Generous pour of Archie Rose Signature Dry Gin, Strange Love Coastal Tonic, Orange, Juniper, Rosemary..... 22

**NV Champagne Louis Roederer**  
'Collection 246', Reims, FRA  
Chardonnay, Pinot Noir, Pinot Meunier....36

## CURED MEATS

*Prosciutto di San Daniele* ITA ..... 18

*Saison Saucisson Sec* AUS ..... 17

*De Palma Wagyu bresaola* MB7+, AUS... 32

*Pateta Ibérico de Bellota* ESP ..... 37

## - SMALL PLATES -

*A.P sourdough*, cultured butter v 4pp

*Australian marinated olives* GF/VG 12

*Antonius caviar* (30gm), crème fraîche, chives, potato chips 188

*Sydney Rock oysters*,  
verjus mignonette GF/DF 7.5ea

*Stuffed zucchini flowers*, preserved lemon, ricotta GF/V 12ea

*Burrata*, green capsicum marmalade, green chilli GF/V 28

*Yellowfin tuna tartare*, cucumber, whipped tahini, seaweed salsa, wasabi peas DF 32

*Kingfish crudo*, fennel, Sicilian olives, white soy DF 30

*Steak tartare*, capers, mustard, cornichons, crispy potato, egg yolk GF/DF 34

*Warm confit duck salad*, watercress, blood plum, hazelnut, beans GF 28

## - PASTA -

*Clam spaghetti*,  
fermented chilli, parsley DF 39

*Wagyu bolognese*,  
pappardelle, Grana Padano 34/42

## BOPP'S BANQUET

\$98pp MIN. 2 PEOPLE

*A.P sourdough*, cultured butter v

- Add Sydney Rock Oysters \$7.50ea

*Yellowfin tuna tartare*, cucumber, whipped tahini, seaweed salsa, wasabi peas DF

*Stuffed zucchini flowers*, preserved lemon, ricotta GF/V

*Heirloom tomatoes*, peach, Gold Street cloud curd, pickled eschalots GF/V/VGO

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

- Add Grilled Abrolhos Scallops \$14ea

*Wagyu boneless ribeye*, grain fed, NSW, MB3+ GF/DF

*Roast cracked potatoes*, herb butter v

*Simple leaf salad*, violet mustard vinaigrette GF/VG

*Dessert* Chef's choice

- Add Charcuterie Selection \$38ea or  
Cheese Selection \$48ea

## TONE'S BANQUET

\$128pp MIN. 2 PEOPLE

*A.P sourdough*, cultured butter v

- Add Sydney Rock Oysters \$7.50ea

*Prosciutto di San Daniele*, grissini DF

*Yellowfin tuna tartare*, cucumber, whipped tahini, seaweed salsa, wasabi peas DF

*Stuffed zucchini flowers*, preserved lemon, ricotta GF/V

*Heirloom tomatoes*, peach, Gold Street cloud curd, pickled eschalots GF/V/VGO

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

- Add Grilled Abrolhos Scallops \$14ea

*Charcoal baked Petuna ocean trout*,  
preserved lemon salsa GF/DF

*Wagyu boneless ribeye*, grain fed, NSW, MB3+ GF/DF

*Roast cracked potatoes*, herb butter v

*Simple leaf salad*, violet mustard vinaigrette GF/VG

*Dessert* Chef's choice

- Add Charcuterie Selection \$38ea or  
Cheese Selection \$48ea

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