

. SYDNEY .

HEAD CHEF.

Jordan Wijeadasa

BOPP & TONE

Wynyard Park

N°60 | CARRINGTON | St.

AUTUMN

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 (A) 14ea
<i>Abrolhos Island scallops, umami butter, shellfish oil, trout roe - 4 per serve</i>	(A) 56
<i>Bass Strait octopus bomba rice, saffron aioli, shellfish oil</i>	GF/DF (A) 45
<i>Charcoal baked Petuna ocean trout, 300g, preserved lemon salsa</i>	GF/DF (A) MP
<i>Josper-roasted whole John Dory, fermented chilli, salsa verde, lemon</i>	GF/DF (I) MP

MEAT

<i>Lamb rump, 300g, black garlic, sheep's yoghurt, fennel, mint, cucumber</i>	GF 68
<i>Josper-roasted spatchcock, wood-fired mushrooms, tarragon, onion soubise</i>	GF 58
<i>Westholme Wagyu beef cheek, mashed potatoes, horseradish gremolata</i>	GF 62
<i>Angus tenderloin, 250g grass fed, Riverine NSW, MB3</i>	GF/DF 72
<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 158
<i>Bone-in rib eye, 800g grain fed, Riverine NSW, MB3+</i>	GF/DF 188
<i>Stone Axe "Fullblood" Wagyu rib Eye, 1kg grain fed, NSW, MB9</i>	GF/DF 470

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

VEGETABLES

<i>Roast cracked potatoes, herb butter V 17</i>	<i>Chilled green beans, avocado, salsa macha GF/VG 18</i>
<i>Coal roasted beetroot, sheep's yogurt, coriander gastrique, candied almond GF/V 18</i>	<i>Braised butter beans, pecorino, garden pesto GF/V 20</i>
<i>Creamed cavolo nero, gorgonzola, The Fermentalist hot honey GF/V 18</i>	<i>Caesar salad, Ortiz anchovies, parmesan, croutons, baby cos 26</i>
<i>Simple leaf salad, violet mustard vinaigrette GF/VG 14</i>	<i>Shoestring fries V 14</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.

SEAFOOD ORIGINS (A) - AUSTRALIA // (I) - IMPORTED // (M) - MIXED ORIGIN



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

LP's Saucisson Sec AUS 19

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

Paleta Ibérico de Bellota ESP 37

- SMALL PLATES -

A.P sourdough, cultured butter V 5pp

Australian marinated olives GF/VG 12

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

Sydney Rock oysters,
verjus mignonette GF/DF (A) Half 45 / Doz 90

Oyster Kilpatrick, GF/DF (A) Half 54 / Doz 108

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

Jamón Ibérico croquette,
manchego, guindilla 14ea

Burrata, semi-dried tomatoes, capers,
Ortiz anchovies, black olive GF 28

Bermagui yellowfin tuna tartare,
cucumber, whipped tahini, seaweed salsa,
wasabi peas DF (A) 32

Westholme steak tartare, capers, mustard,
cornichons, crispy potato, egg yolk GF/DF 34

- PASTA -

Australian king prawn conchiglie,
fermented chilli, parsley, dill (A) 39

Wagyu bolognese,
pappardelle, Grana Padano 34/42

Pasta alla Norma,
roasted eggplant, tomato sugo, basil, whipped
ricotta, fermented chilli oil 36

BOPP'S BANQUET

98pp MIN. 2 PEOPLE

A.P sourdough, cultured butter V

- Add Sydney Rock Oysters 7.50ea

Prosciutto di San Daniele, grissini DF

Bermagui yellowfin tuna tartare, cucumber,
whipped tahini, seaweed salsa, wasabi peas DF (A)

Stuffed zucchini flowers, preserved lemon,
ricotta GF/V

Australian king prawn conchiglie, fermented
chili, parsley, dill (A)

- Add Grilled Abrolhos Scallops 14ea

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 40ea or
Cheese Selection 48ea

TONE'S BANQUET

128pp MIN. 2 PEOPLE

A.P sourdough, cultured butter V

- Add Sydney Rock Oysters 7.50ea

Bermagui yellowfin tuna tartare, cucumber,
whipped tahini, seaweed salsa, wasabi peas DF (A)

Stuffed zucchini flowers, preserved lemon,
ricotta GF/V

Coal roasted beetroot, sheep's yoghurt,
coriander gastrique, candied almond GF/V

Jamón Ibérico croquette, pecorino, guindilla

Australian grilled king prawns, fermented
chilli, parsley, lemon GF/DF (A)

- Add Grilled Abrolhos Scallops 14ea

Charcoal baked Petuna ocean trout,
preserved lemon salsa GF/DF (A)

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 40ea or
Cheese Selection 48ea

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