

. SYDNEY .

HEAD CHEF.

Jordan Wijeadasa

BOPP & TONE

AUTUMN

Wynyard Park

N°60 | CARRINGTON | St.

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

SEAFOOD

Our seafood is all sustainably sourced

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

MEAT

Lamb rump, 300g, black garlic, sheep's yoghurt, fennel, mint, cucumber	GF 68
Josper-roasted spatchcock, wood-fired mushrooms, tarragon, onion soubise	GF 58
Westholme Wagyu beef cheek, mashed potatoes, horseradish gremolata	GF 62
Angus tenderloin, 250g grass fed, Riverine NSW, MB3	GF/DF 72
Angus flat iron, 400g grain fed, Jack's Creek NSW, MB3	GF/DF 88
Wagyu bone-in sirloin, 500g grain fed, Darling Downs QLD, MB5+	GF/DF 158
Bone-in rib eye, 800g grain fed, Riverine NSW, MB3+	GF/DF 188
Stone Axe "Fullblood" Wagyu rib eye, 1kg grain fed, NSW, MB9 served with roast cracked potatoes, simple leaf salad and choice of accompaniments	GF/DF 480

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

VEGETABLES

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

GF = GLUTEN FREE // DF = DAIRY FREE // V = VEGETARIAN // VG = VEGAN

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, Bianco Vermouth, Sundried Tomato, Basil EVOO..... 27

Hester's G&T - Generous pour of Archie Rose Signature Dry Gin, Fever-Tree 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 rib eye, 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, manchego, 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