

ROOFTOP MENU

STARTER

Bread roll with truffle butter (v) – 6.0

Freshly shucked Sydney rock oyster & tangerine mignonette (gf) – 6.5

Kingfish carpaccio, jalapeno soy pickle, coriander oil – 28.0

Wagyu tartar (MB4+5), black pepper sauce, parmesan, garlic shoot soy pickle, rice paper (gf) – 32.0

SNACK

Corn ribs with umami powder (v)(gf) – 14.0

Prawn toast, yuzu mayonnaise, tobiko, coriander – 22.0

Crispy cauliflower karaage, umami mayonnaise (v)(gf) – 16.0

House-made Kyoto leaf wagyu gyoza, cabbage, nduja teriyaki, chive – 26.0

Crispy eggplant, white miso, red miso, sesame (v) – 22.0

MAIN

Seared duck breast, honey-carrot puree, dark brown teriyaki sauce – 42.0

Salmon steak, dark brown teriyaki sauce – 37.0

Crispy skin black cod, miso cauliflower puree, yuzu butter sauce (gf) – 48.0

Miso lamb cutlet, parsnip puree, spicy kale chips (gf) – 43.0

Wagyu steak, garlic butter rice, Japanese beef jus teriyaki sauce, wasabi oil – 48.0

Char grilled cauliflower steak, sunflower seed puree, parmesan & sage (v) – 36.0

SIDE

Pork jus truffle mash potato, tonkotsu, truffle paste, brown butter – 16.0

Grilled broccolini, yuzu kosho oyster sauce, parmesan cheese (v)(gf) – 17.0

Le Rooftop garden salad with white balsamic dressing (v)(gf) – 12.0

DESSERT

Japanese pumpkin cheesecake (v) – 14.0

Mochi (v) – 12.0

178 Blues Point Rd, McMahon's Point, NSW