



Line & Label

TRUST THE CHEF

Five Course Tasting Menu	120 pp
Wine Matching	50 pp

MENU

	E	M
Wagyu tartare, kimchi, quail egg, soy pearls, rice crisp	24	
Bluefin tuna 'noodles', cucumber, ginger gel, nori, caviar	24	
Five spice tofu, avocado, finger lime, soy, yellow bean (V)	22	
Blue swimmer crab congee, XO pork, coastal succulents	25	
Spencer Gulf bug, soba noodle salad, chilli, kohlrabi, sesame	28	
EP tasting plate, chilled daily selection of locally sourced seafoods	32 for 1	51 for 2
Gazander oysters, Coffin Bay, pickled onion, mirin mignonette	23 (6)	42 (12)
Char grilled scotch fillet, miso mushrooms, parmesan potato, jus		53
Crispy pork belly, green papaya salad, asian herbs, tamarind sauce		44
Miso roasted kingfish, koji cauliflower, kale, furikake, mussel butter (V)		45
BBQ chicken, lemongrass, pickled daikon, peanut sambal, coriander		44

A BIT ON THE SIDE

Grilled broccoli, chilli, ginger, soy (V)	14
Sauteed greens, shaoxing, oyster sauce (V)	14
Truffle fries, parmesan, chives	16
Charred pumpkin, yoghurt, pepita granola	14
Steamed jasmine rice (V)	5

L&L Summer Garden

bronze fennel, warrigal greens, russian kale, chive flowers, lemon balm,
red elk, karkalla, heart ice plant, crystal ice plant, borage, lebanese cress,
yarrow, nasturtiums, vietnamese mint, chervil, red vein sorrel, corn flowers, violets

Please note- a 15% surcharge applies to all food & beverage on public holidays