



## 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	
Blue swimmer crab congee, XO pork, coastal succulents	25	
Karaage eggplant, spicy nduja, silken tofu, radishes, yuzu	23	
Spencer Gulf bug, soba noodle salad, chilli, kohlrabi, sesame	28	
EP tasting plate, chilled selection of locally sourced seafoods	32 for 1	51 for 2
Fried local king prawns, squid ink, wasabi mayo, katsuobushi	26	45
Char grilled scotch fillet, miso onions, potato, tapenade, shiraz jus		53
Crispy pork belly, green papaya salad, asian herbs, tamarind sauce		44
Miso roasted kingfish, koji cauliflower, kale, furikake, mussel butter		45
BBQ chicken, lemongrass, pickled daikon, peanut sambal, coriander		44

## A BIT ON THE SIDE

Grilled broccoli, chilli, ginger, yellow bean	14
L&L garden leaves, heirloom tomatoes, fetta	15
Smashed chat potatoes, parmesan, romesco	14
Charred pumpkin, yoghurt, pepita granola	14

### 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, coriander flowers, lettuces, strawberries, peaches, apricots, plums, mulberries, horseradish, wasabi, broccoli, kohlrabi, tomatoes, pea flowers, calendula, curry leaves, basil, alyssum, olives, celtuce, chocolate mint, shiso



## TRUST THE CHEF

Five Course Herbivore Tasting Menu (V)	99 pp
Wine Matching	50 pp

## VEGETARIAN MENU

	E	M
Karaage eggplant, silken tofu, radishes, chives, yuzu	22	
Five spice tofu, wasabi avocado, ginger gel, yellow bean	21	
Sesame avocado, soba noodle salad, chilli, kohlrabi, gochujang	22	35
Edamame congee, shitake XO, coastal succulents, soy pearls	22	35
Char grilled cauliflower, shio koji, kale, furikake, black garlic	24	37
Penang pumpkin curry, green papaya, chilli, coconut, peanuts		36

## A BIT ON THE SIDE

BBQ broccoli, chilli, ginger, yellow bean	14
L&L garden leaves, heirloom tomatoes, fetta	15
Smashed chat potatoes, parmesan, romesco	14
Steamed jasmine rice	5

*All dishes can be prepared vegan friendly upon request*

### 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, coriander flowers, lettuces, strawberries, peaches, apricots, plums, mulberries, horseradish, wasabi, broccoli, kohlrabi, tomatoes, pea flowers, calendula, curry leaves, basil, alyssum, olives, celtuce, chocolate mint, shiso