

WELCOME TO SULLY'S

A SURCHARGE OF 10% APPLIES ON SUNDAYS. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.

ARTISANAL HOUSE BREADS

TRUFFLE HONEY BUTTER, PECORINO, STRACCIATELLA (V)	20
PROSCIUTTO, STRETCHED CHEESE, PINK PEPPERCORN	22
HUMMUS, ZAATAR, OLIVE OIL (V,DF,VG)	18

RAW/CURED/ COLD

OYSTERS ON ICE HALF DOZEN DOZEN	
<i>natural or fermented chilli mignonette</i> (GF,DF)	36 70
<i>passionfruit, salmon caviar, finger lime</i> (GF,DF)	40 78
BEEF CARPACCIO (GF,DF)	26
<i>truffle artichoke, crudité, caper chips, horseradish</i>	
TOGARASHI YELLOWFIN TATAKI (DF)	28
<i>soy, wasabi, kewpie, ginger</i>	
COMPRESSED WATERMELON (V,GF,CN)	20
<i>rose water, goat curd, curry leaf, dukkah, lime</i>	
SPANNER CRAB ROLL (GFO)	24
<i>furikake, sesame, mandarin mayo</i>	

SMALL PLATES

WOODFIRED OLIVES (V,GF)	16
<i>lemon peel, rosemary, garlic, chilli</i>	
SMOKED WAGYU BEEF SNAG	16 PP
<i>milk bun, caramelised onion, bone marrow aioli</i>	
HIBACHI BABY GEM HEARTS (V,GF,CN)	18
<i>green goddess, candied almonds, cured egg yolk</i>	
SALMON CAVIAR, FINGER LIME & PRESERVED LEMON SOUR CREAM (GF)	22
<i>served with crisps and crudités</i>	
MORETON BAY BUGS (DF, CN)	32
<i>candied chilli, kecap manis, macadamia, coconut, lime</i>	
SEARED ½ SHELL SCALLOPS (4) (GF,DF)	30
<i>green nahm jim, kaffir lime, fried garlic</i>	
CHARGRILLED OCTOPUS	32
<i>nduja, smoked labneh, rosella, sea succulents</i>	
FRIED GNOCCHI (CN,V,VGO)	26
<i>torched citrus, whipped fetta, pistachio dukkah</i>	

LARGE PLATES

WOODFIRED SQUASH & GOAT'S CHEESE SALAD (V, DFO, VGO) <i>fermented chilli, buckwheat, honey balsamic</i>	32
WHOLE CHERMOULA SPATCHCOCK (GF) <i>whipped garlic, cumin brown butter, pickled onion</i>	54
CHARGRILLED STEAK SKEWER 200G 400G <i>hanger, herb sauce, shoyu demi</i>	24 48
EMBER ROASTED KING PRAWNS (GF) <i>coconut dressing, kaffir lime butter</i>	42
ASADO WHOLE FISH (GF, DFO) <i>yuzu emulsion, puffed wild rice, chilli oil</i>	68
WOODFIRED MARGRA WHOLE LAMB SHOULDER <i>goat curd, mint, garden pea, pickled onion, kipflers</i>	92
WAGYU MB6+ RIB EYE 400G (GF, DFO) <i>black garlic butter, charred pepper relish, cauliflower</i>	82

INDIVIDUAL MAINS

WAGYU DOUBLE CHEESEBURGER (GFO, DFO) <i>milk bun or protein style, cheddar, pickles, burger sauce, fries</i>	30
LINGUINE (GFO) <i>spanner crab, Moreton Bay bug, local fish, Warragul garlic, confit tomato</i>	45
EMBER ROASTED MARKET FISH (GF, CN) <i>makrut butter, coconut, almond, green papaya</i>	MP

SIDES

FRIES, CHICKEN SALT, KEWPIE (V, GF, DF)	14
CHARRED BROCCOLINI, LEMON BUTTER (V, GF, DFO)	14
CUCUMBER SALAD, GRAPE, SESAME, YUZU (V, GF, DF)	12
MIXED GREENS, PECORINO, CHARRED ONION VINAIGRETTE (V, GF, DFO)	12
SMASHED CHATS, GREEN GODDESS, SPICE MIX, FETTA (V, GF, DFO)	14

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | CN CONTAINS NUTS | VG VEGAN
GFO GLUTEN FREE OPTION AVAILABLE | DFO DAIRY FREE OPTION AVAILABLE | VGO VEGAN OPTION AVAILABLE
ALL SEAFOOD ON THIS MENU IS SOURCED FROM LOCAL/AUSTRALIAN WATERS

To Finish

TENNANT'S DOUGHNUTS (V)	18
<i>whew caramel, blood orange curd, star anise</i>	
CHERRY RIPE (V, GF)	20
<i>dark chocolate mousse, coconut crumb, cherry sorbet</i>	
LEMON ASPEN & WHITE CHOCOLATE DOME (V, GF)	22
<i>Davidson plum, caramelised chocolate, wattle seed</i>	
AUSTRALIAN ARTISAN CHEESE (V, GF0)	42
<i>quince, lavosh, fruit</i>	

SEASONAL SGROPPINO

35

Seasonal sorbet, liqueur, and champagne come together to echo golden afternoons and warm evenings beside the sea.

PREPARED AT YOUR TABLE

WITH LOVE,

SULLY.