

THE LEDGE

BY DAVE PYNT

DINNER

SNACKS

Fresh Gillardeau Oysters

Grilled Oyster and Maldivian Curry

Tuna and Caviar Tartlets

Grissini and Taramasalata

Steak Frites and Fish and Chips

Crab And Avocado Tostadas

Jamaican Chicken Wings

Lamb Cigars and Za'atar

STARTERS

Eggplant and Miso

Leek, Hazelnut and Black Truffle

Lobster Roll and Caviar

Tandoori Chicken and Mint Raita

King Crab and Black Truffle Roll

Wagyu Beef Tartare

Beef Marmalade and House Pickles

Short Rib Tacos and Chimichurri

The Ledge Caesar

FROM THE GRILL

Reef Fish Fillet and Fennel Salad

Lobster and Hollandaise

Lobster and Black Truffle Hollandaise

King Crab and Garlic Brown Butter

O'Connors Frass Fed Angus Tenderloin

Blackmore's Wagyu Flat Iron

Japanese Miyazaki A5 Striploin

Lemon Thyme Chicken

Ginger And Tamarind Lamb Chops

The Ledge Cheese Burger

Black Truffle Cheese Burger

Blackmore's Wagyu Striploin

Blackmore's Wagyu Boneless Rib Eye

28 Day Dry Aged Wagyu Tomahawk

CHEF'S SELECT

A Selection of the best dishes the Ledge has to offer. A Chef will come and discuss your menu and introduce some of our off menu items, before crafting your menu. How hungry are you, what are your personal preferences and some of our favourite dishes thrown in.

Chef Select

Premium Chef Select

Custom Drinks Pairing upon request

WOOD FIRE SLOW ROAST OF THE DAY

Cooked in our 4 tonne, dual cavity, wood fired ovens, this ever-changing special highlights the finest seasonal ingredients, cooked over iron bark. Each day could be a some of the finest cuts of meat, our favourite seafood or something we are keen to try out! Always Limited Portions.

SIDES

Handcut Fries

Garlic Bread

The Ledge Garden Salad

Smoked Potato Puree

The Ledge Sourdough

Broccolini, Almond and Feta

DESSERTS

Cheesecake, Roast Fig and Butterscotch

Chocolate Fondant and Smoked Ice Cream

Island Pavlova

S'mores Tartlets

Burnt Ends Book By Dave Pynt

The Ledge Steak Knives by Roland Lannier

