

# THE LEDGE

BY DAVE PYNT

# DINNER

## CRUDO

Fresh Gillardeau Oysters	70 for 6	Fish and Chips	50
Tuna and Caviar Tartlets	30	Steak Frites	55

## SNACKS

Grilled Gillardeau Oysters	12 each	Mexican Brisket Tacos	10
Grissini and Ikura	20	Beef Marmalade and House Pickles	20
Jamaican Chicken Wings	10	Toast, Tomato's and Jamon Iberico	18
Eggplant and Miso	15	Leek, Hazelnut and Black Truffle	56
Fish Tacos	10	Ledge Caesar Salad	30

## BURGERS | SLIDERS

Crab and Uni Slider	45	The Ledge Cheese Burger	50
Lobster Roll Caviar	50	Steak Sando	60

## FROM THE GRILL

Reef Fish Fillet, Roast Tomatoes and Caper Butter	120 / 1kg	Mediterranean Lamb Chop	55
Maldivian Tuna Steak	60	Blackmore's Wagyu Tenderloin, Smoked Potato Puree, Sauce Syrah	70 / 100g
Lobster and Garlic Butter	24 / 100g	Blackmore's Wagyu Striploin	80 / 100g
Chicken Peri Peri	60		

## SIDES

The Ledge Sourdough	14
Garlic Bread	13
The Ledge Garden Salad	15
Smoked Potato Purée	10
Hand Cut Chips	18

## DESSERT

Island Pavlova	20
Grilled Peach Tarte Tatin	22
Chocolate Fondant & Smoked Ice-Cream	18
S'mores Tart	5 each

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## CHEF'S SELECT 180 - 250 Per Person

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All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

All prices are in US Dollars and are subject to 10% Service Charge and 16% GST

