

THE
LEDGE
BY DAVE PYNT

LUNCH

Fresh Gillardeau Oysters, Mignonette Sorbet	70 for 6
Tuna, Avocado and Yuzu	30
Beef Tartare	40
Jamaican Chicken Wings and Lime Crema	25
Occy Tacos	12
Mexican Brisket Taco	10
Beef Marmalade and House Pickles	20
The Ledge Garden Salad	15
Lobster and Avocado Salad	50
The Ledge Caesar	30
Salt Baked Beetroot, Feta and Aged Balsamic	20
Fresh Fish Fillet and Fennel Salad	55
Lobster and Garlic Butter Sauce	24/ 100g
Grilled Fish Burger	35
The Ledge Cheese Burger	65
Wagyu Steak Sando	60
Chicken Peri Peri	60
Spiced Lamb Chops	55
150g Blackmore's Minute Steak	80
Blackmore's Wagyu Striploin	80 /100g
The Ledge Sourdough	14
Garlic Bread	13
Hand Cut Chips	18
Island Pavlova	20
Berry Tart	12
S'mores Tart	5 each

CHEF'S SELECT 295- 350 Per Person 195++ Wine Pairing

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.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

DINNER

CRUDO

Fresh Gillardeau Oysters	70 for 6	Fish and Chips	50
Tuna and Caviar Tartlets	30	Steak Frites	55
Beef Tartare	40	Bonito Crispy Rice	25

SNACKS

Grilled Oysters and Ramen	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 Brown Butter	20
Fish Tacos	10	Ledge Caesar Salad	30

BURGERS | SLIDERS

Crab Slider	45	The Ledge Cheese Burger	65
Lobster Roll Caviar	50	Steak Sando	60

FROM THE GRILL

Octopus and Chimichurri	55	Chicken Peri Peri	60
Maldivian Tuna Steak	60	Mediterranean Lamb Chops	55
Fresh Fish Fillet, Fennel Salad	55	Blackmore's Wagyu Tenderloin	70/100g
Lobster and Garlic Butter	24 / 100g	Blackmore's Wagyu Striploin	80 / 100g

SIDES

The Ledge Sourdough	14
Garlic Bread	13
The Ledge Garden Salad	15
Smoked Potato Purée	10
Hand Cut Chips	18
Grilled Vegetables	25

DESSERT

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

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THE LEDGE SIGNATURE MENU

Fresh Oysters, Mignonette Sorbet

Tuna and Caviar Tarlet

Grissini and Ikura

Fish and Chips

Jamaican Chicken Wings

Beef Marmalade and House Pickles

1/2 Lobster, Tobiko, Kombu, Smoked Butter Beurre Blanc

Island Pavlova

Petit Fours

\$195++ Food Menu

\$195++ Wine Pairing

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