



JUNG SUNG is a modern and unique understanding of contemporary Korean cuisine with the best seasonal and local produce Australia has to offer. All the dishes are inspired by Chef InSup Kim's past experiences within Michelin starred restaurants in New York and combination of cultures from Korea and Australia.

가을 KAEUL

4 COURSE \$85 [Matching Wines \$50]

6 COURSE \$108 [Matching Wines \$70]

We understand that people have different reactions to different food types.
Whilst we do our best to deliver every possible request,
we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy
as we do not operate allergen free kitchens.
We have vegetarian and pescetarian menu available upon request.



MATCHING WINE \$50

◆ ONE ◆

RED SNAPPER HWE 도미회

Raw, white soy crystal, seaweed, karkalla

(2019 Vins Bréban Domaine La Source Méditerranée Rosé - Provence FR)

◆ TWO ◆

CATCH OF THE DAY 생선구이

Sweet soy, glazed anchovy, capsicum, black garlic, potato

(2017 Colmar Estate Chardonnay - Orange NSW)

◆ THREE ◆

BERKSHIRE PORK 버크셔 향정살과 삼겹살

Brussel sprout kimchi, pear & berry's creek puree, native macadamia, grilled lettuce

(2018 Clyde Park Locale Pinot Noir - Geelong VIC)

OR

MB 9+ WAGYU BEEF 와규 스테이크 (supplement price +25)

Brown rice vinegar, jalapeno jus, artichoke, nasturtium

(2018 Parker Coonawarra Cabernet Sauvignon - Mc Laren Vale SA)

OR

RIVERINA LAMB 양고기

Carrot, tomato gochujang, burnt onion

(2019 Renato Corino Langhe Nebbiolo - Piedimonte IT)

◆ FOUR ◆

TANGERINE CHEESE CAKE 쿼 치즈케익

Cheese cake mousse, tangerine sorbet

(2019 De Iuliis Late picked Semillon - Hunter Valley NSW)



MATCHING WINE \$70

◆ ONE ◆

RED SNAPPER HWE 도미회

Raw, white soy crystal, seaweed, karkalla
(2019 Vins Bréban Domaine La Source Méditerranée Rosé - Provence FR)

◆ TWO ◆

MORETON BAY BUG TWO WAYS 부채새우

Soy marinaded and butter poached, gochujang aioli, crustacean jus
(2017 Colmar Estate Chardonnay - Orange NSW)

◆ THREE ◆

CATCH OF THE DAY 생선구이

Sweet soy, glazed anchovy, capsicum, black garlic, potato
(2016 Domaine Bruno Sorg Alsace Riesling - Alsace FR)

◆ FOUR ◆

BERKSHIRE PORK 버크셔 향정살과 삼겹살

Brussel sprout kimchi, pear berry's creek puree, native macadamia, grilled lettuce
(2018 Clyde Park Locale Pinot Noir - Geelong VIC)

OR

MB 9+ WAGYU BEEF 와규 스테이크 (supplement price +25)

Brown rice vinegar, jalapeno jus, artichoke, nasturtium
(2018 Parker Coonawarra Cabernet Sauvignon - Mc Laren Vale SA)

OR

RIVERINA LAMB 양고기

Carrot, tomato gochujang, burnt onion
(2019 Renato Corino Langhe Nebbiolo - Piedimonte IT)

◆ FIVE ◆

SWEET CORN 카라멜 옥수수

Denjang, sweet corn custard, soy sauce caramelized pistachio
(Korean Won Mae Plum Honey Wine)

◆ SIX ◆

MILK PUFFED RICE 우유 뽕튀기

Milk ice cream, roast grain, finger lime
(2019 De Iuliis Late picked Semillon - Hunter Valley NSW)