



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.

봄 BOM

2 COURSE \$35

3 COURSE \$48

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.



◆ ONE ◆

SQUID 오징어

Sesame yogurt, air dried pork jowl

OR

12 HOURS SLOW COOKED PORK 편육

Mustard, melon, fermented cucumber

OR

SYDNEY BIBIMBAB 시드니 비빔밥

Raw beef, puffed grains, seaweed, perilla oil, fermented octopus

OR

MORETON BAY BUG TWO WAYS 부채새우 (supplement price +15)

Soy marinaded and butter poached, gochujang aioli, crustacean jus

◆ TWO ◆

FISH OF THE DAY 오늘의 생선

Charred sweet corn, blue swimmer crab bisque, puffed quinoa

OR

GRILLED CHICKEN 숯불닭

Tomato gochujang, perilla broth, butternut pumpkin

OR

MB 9+ WAGYU BEEF 와규 스테이크 (supplement price +15)

Brown rice vinegar, jalapeno jus, artichoke, nasturtium

OR

BERKSHIRE PORK 버크셔 돼지 삼겹살

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

◆ THREE ◆

CHEESE CAKE MOUSSE 굴 치즈케익

White chocolate, tangerine sorbet

OR

BLACK SESAME 흑임자

Green tea meringue, kaffir lime