



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.

해산물 PESCATARIAN

4 COURSE \$105 [Matching Wines \$60]

6 COURSE \$135 [Matching Wines \$80]

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 ◆

TREVALLY 전쟁이회

Raw, apple, horseradish, autumn citrus
Hwayo Soju

◆ TWO ◆

CATCH OF THE DAY 오늘의 생선

braised radish, Jerusalem artichoke, dehydrated mussel
2016 Mocandunda Stony Ridge Riesling

◆ THREE ◆

CALAMARI SUJEBI 오징어 수제비

Brussel sprout kimchi, ricotta
2020 Artigiano Pinot Grigio

◆ FOUR ◆

TASMANIAN HONEY & WALNUT 꿀호두

Fig, yuja, native fingerlime
2021 De Luliis Late Picked Semillon

* Complimentary Bowl of Rice upon request 요청시 밥 제공해드립니다



◆ ONE ◆

TREVALLY 전쟁이회

Raw, apple, horseradish, autumn citrus

Hwayo Soju

◆ TWO ◆

MORETONE BAY BUG TWO WAYS 부채새우

Deconstructed Bibimbab, soy marinaded, brown butter poached

2020 Colmar Estate Chardonnay

◆ THREE ◆

CATCH OF THE DAY 오늘의 생선

braised radish, Jerusalem artichoke, dehydrated mussel

2016 Mocandunda Stony Ridge Riesling

◆ FOUR ◆

CALAMARI SUJEBI 오징어 수제비

Brussel sprout kimchi, ricotta

2020 Artigiano Pinot Grigio

◆ FIVE ◆

SWEET CORN 카라멜 옥수수

Denjang, sweet corn custard, soy sauce caramelized pistachio

(Korean Honey Plum Wine)

◆ SIX ◆

TASMANIAN HONEY & WALNUT 꿀호두

Fig, yuja, native fingerlime

2021 De Luliis Late Picked Semillon