



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 Dong Ho Kim's past experiences within Michelin starred restaurants in New York and combination of cultures from Korea and Australia.

## Autumn Main Menu

**Jung Sung Degustation \$98.00**

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.



Autumn  
Main

WELCOME SNACKS

◆ ONE ◆

**Welcome Tea** 맞이 차

*Pine Leaf & Lemon or Ginseng & Honey*

◆ TWO ◆

**Octopus** 문어 숙회

*Carrot Chojang puree, Water parsley salsa*

◆ THREE ◆

**Buckwheat Guksu** 메밀 국수

*Barley aged Mackerel, Charred fish soy sauce, Perilla Pesto, Ginger & Doenjang*

◆ FOUR ◆

**Korean Surf & Turf** 새우 탕탕이

*Ama ebi shrimp, Seaweed bugak, Creamy makjang, Egg yolk*

◆ FIVE ◆

**Beef Galbi** 갈비 한상 (Black Truffle + \$30)

*Multi grains teamed rice, Basil kimchi jam, banchan two ways, Daily Korean soup*

◆ SIX ◆

**Rice Icecream** 쌀 아이스크림

*Rice, Tangerine*

◆ SEVEN ◆

**Yakqwa Macarons** 약과 마카롱

*Jochung, Cinamon*

Add On

**Jung Sung Oyster** 굴 [Half dozen \$36 / Dozen \$70]

*Korean vinaigrette, mustard kimchi*

**Gochujang Pork Jowl** 고추장 향정살 [\$40]

*Red chilli paste, Endive, Burnt spring onion, confit garlic, Makjang*

**Korean Herbal Braised Duck** 오리 백숙 [\$85]

*Ginseng, Jujube, Sticky rice*

**Sweet Caramel Corn** 카라멜 옥수수 [\$20]

*Bean paste, sweet corn custard, soy sauce caramelized pistachio*