

the long apron

refined. innovative. unexpected

tasting menu

steamed yabby tail

strawberry soffrito, tomato jelly, bisque

fig leaf infused curd

fig, fried oyster mushrooms, hazelnuts

slow-cooked suckling pig

grilled peaches, kohlrabi, onion reduction

today's cut of rose veal

bay leaf cream, sugar snap pea jus

sheep's milk yoghurt

fennel granita, torched pomelo

vegetarian tasting menu

roasted watermelon

native berries, warrigal greens,

puffed wild rice

fig leaf infused curd

fig, fried oyster mushrooms, hazelnuts

ginger glazed eggplant

smoked sweetcorn, walnut crumb

celeriac cooked in spent coffee

pickled onion, cheddar puree

sheep's milk yoghurt

fennel granita, torched pomelo

autumn tasting menus 125

matching beverages 70

supplement cheese course 10pp

non-alcoholic matches available

a la carte menu

entrée

coal grilled baby octopus

purple carrot, ajo blanco, chorizo oil

fig leaf infused curd

fig, fried oyster mushrooms, hazelnuts

slow-cooked suckling pig

grilled peaches, kohlrabi, onion reduction

roasted watermelon

native berries, warrigal greens, puffed wild rice

main

celeriac cooked in spent coffee

pickled onion, cheddar puree

confit of cobia

cauliflower cous cous, bagna cauda, sorrel oil

roasted full blood angus beef

grilled baby gem lettuce, spent grain cracker

dry-aged merino hogget

miso eggplant, smoked yoghurt, toasted kale

dessert

artichoke - ice cream, pickle & crisp

miso caramel, chocolate mousse

new season lychee

amazake, mint, star anise & coconut sorbet

woombye washed rind cheese

native bee honey, fried beeswax potatoes,

linseed crackers

sheep's milk yoghurt

fennel granita, torched pomelo

autumn a la carte menu

two course 70

matching wines 35

three course 85

matching wines 45

non-alcoholic matches available