

# *The Long Apron*

spring a la carte menu  
two course 70  
matching wines 35  
three course 85  
matching wines 45  
non alcoholic matches available

**tasmanian black truffle**  
20 supplement per course

**coffin bay oysters**  
buttermilk, dill oil 4.5 each

**entrée**  
coal grilled octopus  
ginger reduction, chickpea, pickled persimmon

salt baked beetroot  
blueberry, hazelnut, sheep's yoghurt

slow-cooked suckling pig  
hay roasted apple, buttermilk onions

caramelised sweetbreads  
sunflower seed butter, pickled mushroom

## **main**

celeriac cooked in spent coffee  
tempeh, fermented wombok

grilled mullock  
celtuce, macadamia, beurre blanc

black onyx onglet steak  
baby gem lettuce, spent grain cracker

grass fed roasted lamb rump  
braised leek, black garlic, bay leaf cream

## **dessert**

burnt orange ice cream  
chocolate mousse, walnut

caramelised pineapple  
rice pudding, mint, star anise, coconut sorbet

woombye brie  
native bee honey, fried beeswax potatoes  
linseed crackers

red wine poached pear  
balsamic ice cream, almond praline