

The Long Apron

spring tasting menu 125
matching beverages 70
prestige french match 115

vegetarian tasting menu

watermelon carpaccio
native berries, warrigal greens, wild rice

salt baked beetroot
blueberry, hazelnut, sheep's yoghurt

roasted mushroom
sunflower seeds, truffle pecorino

celeriac cooked in spent coffee
tempeh, fermented wombok

red wine poached pear
balsamic ice cream, almond praline