



The Long Apron

Welcome to our Winter menu. I love this time of year as we see the leaves fall, the nights get cooler and the fireplaces lit. It is easy to get inspired by the changing surroundings.

I will always aim to source our produce from sustainable and ethically responsible producers, even down to our menu paper which is recycled from coffee cups.

Working on the basic fundamentals of French cooking, we approach this season's menu with slightly warm, deeper flavours for the beautiful sunny days and the cooler nights.

We want to showcase the produce with the respect and the attention to detail it deserves.

Bon Appétit
Chris.

Winter Table d'hôte Menu

Entrée, Main and Dessert 85

Degustation 120

Beverage match

3 Course 55

5 Course 80

Degustation

Watermelon tartare, mustard emulsion, toasted seeds

Chicken terrine, sauerkraut, crispy chicken skin

Cold grilled Octopus, white bean, grilled capsicum

Roasted Lamb rump, soffito, roasted tomato jus

Bitter chocolate marquise, red wine poached pear, almond praline

Vegetarian Degustation

Watermelon tartare, mustard emulsion, toasted seeds

French onion soup, Gruyère crisp and nutmeg

Marinated Tempeh, braised leek and potato ribbons, horseradish velouté

Kohlrabi tarte tatin, wild mushroom, chive remoulade, truffle and beurre noisette vinaigrette

Bitter chocolate marquise, red wine poached pear, almond praline

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Entrée

French onion soup, Gruyère crisp and nutmeg

Chicken terrine, sauerkraut, crispy chicken skin

Double baked shellfish soufflé, poached yabbies, tarragon bisque

Main

Roasted Angus flank, crème forestière, marrow dumpling, roasted jerusalem artichokes

Kohlrabi tarte tatin, wild mushroom, chive remoulade, truffle and beurre noisette vinaigrette

Pan seared market fish, braised leek and potato ribbons, horseradish velouté

Confit duck leg, roasted quince, braised red cabbage, five spice jus

Dessert

Mandarin curd tart, pain d'épice ice cream

Bitter chocolate marquise, red wine poached pear, almond praline

A selection of cheese with traditional accompaniments
(Supplement \$10)