

The Long Apron

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Welcome and thank you for dining with us.

I always feel very grateful that we get to share our story through food, and hope you enjoy it as much as we enjoy making it.

Our menu has been inspired by the terroir, the seasons, feelings and memories to create a unique dining experience.

We aim to excite your palate and take you on a journey to highlight our region in spring, whether it be tomatoes from down the road or bright sea succulents off the beach. Food has always been very personal and a great way to express emotions.

A chef is nothing without the team. I am always grateful to have a passionate team that look forward to taking care of you throughout your experience.

Bon Appétit
Chris Hagan
Head Chef

Degustation

Scallop ceviche, fennel and radish salad

Roasted local wild mushrooms, snap peas, asparagus, parmesan

Suckling pig, grilled peach, sage

Wild shot venison, caramelised witlof, black garlic, blueberry jus

Confit pineapple, pine nut praline, dessert wine sabayon

Vegetarian Degustation

Chargrilled baby gem, sauerkraut, capsicum, mustard vinaigrette

Roasted oyster mushroom, fava bean, asparagus, parmesan

Little White goats' cheese, onion jam, poppy seed, pecans, sherry reduction

Marinated tempeh, baby carrots, caramelized witlof, chimichurri

Confit pineapple, pine nut praline, dessert wine sabayon

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Entrée

Little White goats' cheese, onion jam, poppy seed, pecans, sherry reduction

Chicken and leek terrine, sauerkraut, crispy chicken skin

Cured kingfish, horseradish creme fraiche, dill, squid ink cracker

Main

Grain-fed Angus beef, hay roasted cauliflower, sauce vin jaune

Marinated tempeh, baby carrots, caramelized witlof, chimichurri

Pan-seared barramundi, confit ox heart tomato, runner bean, ginger and tomato veloute

Roast lamb rump, olive, charred broccolini, rosemary cream

Dessert

Confit pineapple, pine nut praline, dessert wine sabayon

Caramelised white chocolate tart, cocoa nib crumble, bitter chocolate ice cream

Vanilla bavarois, rhubarb and strawberry compote, rosé jelly

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

Spring Table d'hôte Menu

Entrée, Main and Dessert 85

Degustation 120

Degustation Wine Match 80