

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

Yellowtail Kingfish ceviche, fennel and radish salad

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

Free-range 63°C egg, grilled asparagus, wild mushroom, boudin noir

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

Bitter chocolate marquise, red wine poached pear, almond praline

Vegetarian Degustation

Chargrilled baby gem, sauerkraut, capsicum, mustard vinaigrette

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

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

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

Chicken terrine, sauerkraut, crispy skin

Ocean trout gravalax, prawn emulsion, cucumber and finger lime

Main

Slow cooked angus flank, blue cheese marinated sugarloaf, grilled pickle, Diane jus

Kohlrabi tarte Tatin, baby carrots, chive remoulade, onion jus

Pan-seared barramundi, confit ox heart tomato broad bean, garlic and tomato consommé

Roast lamb rump, olive, charred broccolini, rosemary cream

Dessert

Mandarin curd tart, macadamia nut ice cream

Bitter chocolate marquise, red wine poached pear, almond praline

Wattleseed creme bruleé, rhubarb compote, shortbread

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