

# *The Long Apron*

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 autumn, 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  
Andy

## **Autumn Degustation**

Little white goats' cheese, fresh pistachio, carrot, hibiscus

Mountain top mushroom, kohlrabi, soubise

Confit duck, pear, turnip, black barley

Queensland venison, rapini, sunflower seed, bitter chocolate

Dark chocolate, honey parfait, sourdough ice cream

## **Vegetarian Degustation**

Little white goats' cheese, fresh pistachio, carrot, hibiscus

Mountain top mushroom, kohlrabi, soubise

Aigre doux eggplant, roast peppers, white bean

BBQ butternut pumpkin, sunflower seed, lentil jus

Dark chocolate, honey parfait, sourdough ice cream

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## **Entrée**

Soft boiled egg, potato mousse, sweet corn, persillade

Organic beef tartare, celeriac mustard yoghurt, walnut

Raw kingfish, red love apple, fennel and pine nut puree

## **Main**

Roasted barramundi, eggplant, roasted peppers, sauce vierge

Parisienne gnocchi, oyster mushroom, braised chestnut, cauliflower

Roast lamb rump, cavolo nero, white bean, peas

## **Dessert**

Dark chocolate, honey parfait, sourdough ice cream

Crème caramel, buttermilk sorbet, lemon

Roasted fig, rice pudding ice cream, pistachio

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

**Autumn degustation 120**

**Premium wine matching 110**

**Three courses 85**