

# The Long Apron

## **Easter Sunday Lunch**

### **Entrees**

*(served shared style)*

Mooloolaba prawn, lemon gel, warrigal emulsion  
Goats cheese, leek ash, rye cracker, burnt onion jam  
Cured market fish, sorrel emulsion, bronze fennel, salted kohlrabi  
Mushroom & leek croquettes, salsa verde, microgreens, falls farm pickles

### **Mains**

*(served share style)*

Wagyu flank, gnocchi parisienne, shallots, mountaintop mushrooms  
Confit duck legs, celeriac, lentil jus  
Heirloom carrots, ricotta, seeds  
Roasted beets, buffalo mozzarella, arugula, pistachio  
Confit potatoes, mustard dressing

### **Dessert**

Hazelnut & dark chocolate tart, double cream, fresh berries  
Madeleines