

the long table

'peninsula tasting menu'

Amuse bouche

2009 Foxey's Hangout Sparkling,
Red Hill South*

Smoked eel,
salt cod & chorizo
Manzanilla Sherry,
Spain*

Jerusalem artichoke, nashi pear,
black garlic & nasturtium
2010 Dromana Estate Chardonnay,
Dromana*

Sherry glazed duck, parsnip,
spiced prunes & bacon
2010 Covers d'Or Pinot Noir,
Red Hill*

Main Ridge Dairy Cilia,
apple & celeriac
2010 Ryeally Muscat Blanc,
Balnarring*

Rhubarb, buttermilk & coconut
Tea or Coffee*

tasting menu \$65 pp

tasting menu & beverages \$95pp

winter lunch menu

entrees

Slow cooked duck egg, brandade, parsnip
& potato crackling

Cured beef, oysters, beetroot,
& horseradish

Roasted Jerusalem artichoke, nashi pear,
black garlic & nasturtium

Marinated kingfish, black bean caramel,
wakame & cumquat

mains

Slow cooked beef fillet, sweet onion,
celeriac & radishes

Spanish mackerel, winter citrus,
fennel & pickled endive

Sherry glazed duck, baby turnips,
parsnip & prunes

Smoked potato gnocchi, babaganoush,
blackened carrots, kale & gruyere

dessert

Maple sugar parfait, fig, aero
& milk chocolate delice

Buttermilk & elderflower cream, rhubarb,
white chocolate & coconut

Slow cooked pear, salted oats
& stem ginger

Individual cheese (50gm)
with condiments & crackers

two courses \$50

three courses \$65

*These beverage matches are served as half pours with each course and are designed to complement the ingredients in each dish.

The Tasting Menu is available weekend lunches only. Please note that the entire table must order from either the 'Tasting Menu' or the a la carte menu.

