

*the long table*  
*a la carte lunch menu*

*starters*

Freshly shucked oysters (3) served natural  
Prawn dumplings and miso mayonnaise  
Game terrine & green bean pickle

*entrees*

Cured King Salmon, white miso, radishes & winter herb broth  
Parmesan veloute, scallops  
& maple glazed pork belly  
Slow cooked brisket, celeriac, horseradish & rye  
Red Hill winter vegetable salad,  
confit egg yolk & Tasmanian truffle

*mains*

Citrus glazed duck, quail boudin, hazelnut & endive  
Roasted loin of veal, fennel pollen,  
turnip gratin & Tuscan black cabbage  
Pan fried sea bass, shimeji mushrooms,  
potato cannelloni & sweet corn  
Open 'lasgane' of celeriac, taleggio,  
pickled pear, quinoa & baby onions

*dessert*

Milk chocolate delice, rhubarb & violet milk jelly  
Honeycomb soufflé, Iranian figs & gingerbread ice cream  
Blood orange, buttermilk & almond cremeaux with marmalade donuts  
Individual cheese board with condiments & crackers

*two courses \$45*

*three courses \$55*

*four courses \$65*

