



starters

Warmed Main Ridge olives & fresh goats curd	\$12
Almond gazpacho & prawn toasts	\$12
Foie gras crème brûlée & toasts	\$15
Sydney rock oysters sourced and prepared daily	\$3ea

entrees

Citrus cured ocean trout, wakame, horseradish mayonnaise & pickled beetroot	\$17
Panfried scallops, jamon, apples, maple sugar & black rice	\$18
Kingfish tartare, salted cucumber, Vietnamese mint & sand crab vinaigrette	\$18
Rannoch Farm quail, curry spices, rhubarb, foie gras & hazelnuts	\$18
Flinders Farm cherry tomatoes, watermelon, Red Hill fetta, olives & pistachio crumb	\$17
Salad of slow poached egg, candied bacon, white anchovy & parmesan cream	\$17

mains

Slow cooked fillet of beef, sweet onion, king brown mushrooms, turnips & watercress	\$36
Bendigo free range chicken, summer pear, globe artichoke, walnut puree & witlof	\$33
Seared yellowfin tuna, prawns, fennel, ginger, Tahitian lime & black sesame	\$35
Port Lincoln sea bass, smoked potato, Dromana mussels & chorizo	\$34
House cured duck, beetroot, gingerbread & PX sherry & parfait 'cannelloni'	\$34
Risotto of sweetcorn, zucchini flowers, preserved black truffle & spiced raisins	\$32

sides

Local asparagus	\$7
Potato dauphines	\$7
Mixed leaf salad	\$7

desserts

Passionfruit soufflé, pineapple salad & coconut sorbet	\$14
Main Ridge Dairy cheesecake, pistachios & local figs & cherries	\$14
Chocolate 'aero', coffee crumb, honeycomb & salt caramel ice cream	\$14
Summer melon salad, vanilla jelly, elderflower & lychee granita	\$14



cheese

Caprinella; Main Ridge Dairy, Mornington Peninsula <i>Farmhouse semi hard goat's cheese, aged three months</i>	\$14
Granny's Blue; Red Hill Cheese, Mornington Peninsula <i>Artisan cow's milk blue cheese</i>	\$14
Brie de Nangis; Bourgogne, France <i>Artisan cows milk white mould cheese</i>	\$14
<i>Two varieties with condiments & crackers</i>	\$20
<i>Three varieties with condiments & crackers</i>	\$30

The Long Table kitchen endeavours to use local and seasonal ingredients where possible & proudly supports the regions boutique food producers & wine makers.

Please refer to the wine list for our full selection of dessert wines, digestifs, liqueurs, fortifieds, cognacs & armagnac

Thank you