

the long table
winter a la carte menu



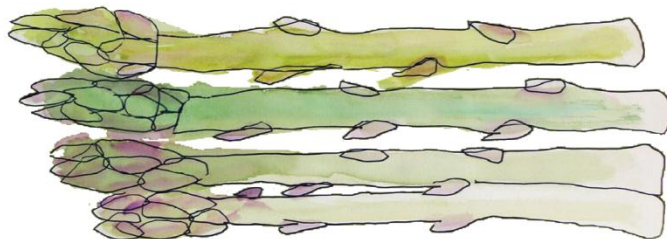
oysters

Freshly shucked, sourced and prepared daily \$3.5

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

This winter we have been inspired by the earthiness and smokiness of the season. Jerusalem artichokes, the quintessential winter vegetable, have been harvested from local farmer Jen Smart's 'Kanooka Farm'. Jen's farm also supplies the kitchen with crosnes (Chinese artichokes), rhubarb, nashi pears & edible flowers. Local avocados and apples are also being paired with a yellow fin tuna tartare. With oysters at the peak of their season we source and shuck to order a variety of rock and pacific oysters from various regions around Australia. The Spanish mackerel, which has also just come into season, has been poached in an aromatic citrus oil. We have also sourced our eye fillet from cattle reared in the Pyrenees region of north-east Victoria and Gawler River pigeons from South Australia.

*Our winter desserts showcase many local and seasonal ingredients creating the perfect balance to the rest of our menu. We have chosen a selection of cheeses which offer the palate a variety of textures and flavours derived from different milks and cheese making methods practiced in Australia and overseas.
Please enjoy.....*



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entrees

Slow cooked duck egg

brandade, parsnip & potato scratchings

\$19

Gawler River pigeon

foie gras, crosnes & heritage beets

\$21

Cured kingfish

black bean caramel, cucumber & cumquat

\$18

Marinated razor clams

scallop, apple, wakame & buttermilk

\$19

Jen's Jerusalem artichokes

nashi pear, black garlic & nasturtium

\$18

Yellowfin tuna tartare

avocado, apple vinegar & miso

\$19

mains

Pyrenees fillet of beef

sweet onion, celeriac & radishes

\$39

Sherry glazed duck

parsnip, shimeji mushrooms & spiced prunes

\$37

Otway pork belly

smoked eel, savoy cabbage & white miso

\$37

Spanish mackerel

winter citrus, fennel & pickled endives

\$37

Smoked potato gnocchi

babaganoush, blackened carrots, kale & gruyere

\$33

sides

Green beans & bordelaise vinaigrette

\$9

Kipfler potatoes, paprika salt & herb butter

\$9

Winter leaf and pear salad

\$7



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desserts

- Maple sugar parfait**
fig jelly, aero & milk chocolate delice \$14
- Elderflower & buttermilk cream**
rhubarb, coconut & white chocolate \$14
- Main Ridge brown pears**
liquorice, stem ginger & salted oats \$14
- Slow poached dates**
salted cashew, PX sherry & cinnamon \$14

cheese

- Main Ridge Dairy Cilia;** \$14
Mornington Peninsula, Victoria
traditional white mould goat's milk
- Roche Baron;** \$14
Massif Central, France
artisan blue mould cow's milk
- Heidi Gruyere;** \$14
Tasmania
farmhouse hard cow's milk
- Three varieties of cheese, condiments & crackers \$30

