

the long table  
september menu



starters

Oysters sourced and prepared daily	\$3ea
Warmed Main Ridge olives & Main Ridge Dairy fresh goats curd	\$14
Kingfish tartare, green apple & black truffle	\$17
Prawn, pea shoots & foie gras salad	\$17
Charcuterie board (for two)	\$25

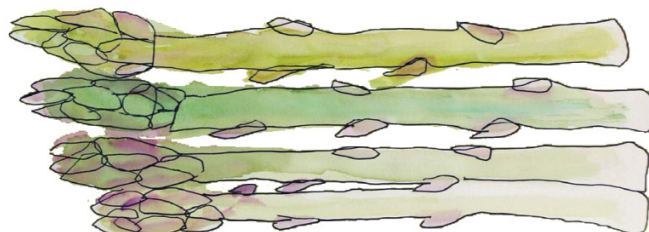
*The Long Table kitchen endeavours to use local and seasonal ingredients where possible & proudly supports the regions boutique food producers & wine makers.*

*The produce that we are showcasing in the month of September includes oysters sourced from different regions of Australia and shucked to order. Our charcuterie board for two is a great way to taste a selection of house prepared game and other meats. Our entrée menu highlights some of the more unknown varieties of fish such as monkfish and king salmon sourced from Port Phillip Bay and New Zealand waters respectively.*

*We are also very excited to get our hands on some Tasmanian Black Truffles from a property east of Launceston called 'Marlou' which is relatively new and small grower of truffles in Australia. We have paired these truffles with unusual and somewhat forgotten winter vegetables from 'Kanuka Farm' in Red Hill. A great winter dish is the slow cooked brisket on rye using grass fed Black Angus beef from Saffron Valley Farm in Main Ridge. We have also sourced some Gippsland farmed venison which we pair with the classic match of beetroot & chocolate. Another weird and wonderful ingredient we are using this month is the black garlic which is harvested and then fermented to give it an intense colour and molasses like flavor.*

*Our winter desserts showcase many local ingredients such as Jill Barson's honey from Leontyna Farm in the honeycomb soufflé and rhubarb and violets from local grower Jen Smart. We have chosen a selection of cheeses which offer the palate a variety of textures and flavours derived from both cows and goats milk and the different cheese making methods practiced in Australia and overseas.*

*Please enjoy.....*



### *entrees*

Aromatic curry of monkfish, black rice green bean pickle & bonito jelly	\$18
Cured King Salmon, white miso, radishes & winter herb broth	\$17
Slow cooked brisket, celeriac, horseradish & rye	\$17
Warm parmesan veloute, scallops & maple glazed pork belly	\$18
Red Hill winter vegetable salad, confit egg yolk & Tasmanian truffle	\$18



### *mains*

Seared venison, clove chocolate, malted potatoes & beetroot	\$38
Citrus glazed duck, quail boudin, hazelnut & endive	\$37
Pan fried sea bass, shimeji mushrooms, potato cannelloni & sweet corn	\$35
Kingfish poached in smoked butter, peas, ham & black garlic	\$36
Roasted loin of veal, fennel pollen, turnips & Tuscan black cabbage	\$36
Open 'lasagne' of celeriac, taleggio, pickled pear, quinoa & baby onions	\$32

### *sides*

Broccoli, pinenut and anchovy vinaigrette	\$8
Potato, cabbage & bacon gratin	\$8
Mixed leaf salad	\$7

## desserts

Banana & aged rum baba, salted oats, baby figs & gingerbread ice cream	\$14
Honeycomb soufflé, macarons & cashew ice cream	\$14
Blood orange, buttermilk & almond cremeaux with marmalade donuts	\$14
Milk chocolate delice, rhubarb & violet milk jelly	\$14

## cheese

Brillat Savarin; <i>Bourgogne, France</i> <i>Artisan white mould cow's milk brie,</i>	\$14
Strezleki Blue; <i>Victoria, Australia</i> <i>Artisan goat's milk blue cheese</i>	\$14
Singleton's Cheddar; <i>Lancashire, England</i> <i>Cooperative mature cow's milk cheddar</i>	\$14

*Three varieties of cheese, condiments & crackers*  
\$30

