

the long table
autumn a la carte menu



to share

Seafood; cured, smoked and raw

\$25

Charcuterie board

\$30

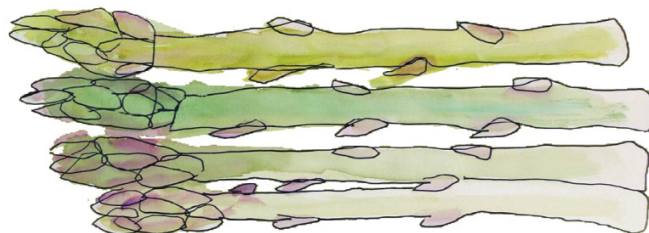
The Long Table kitchen endeavours to use local and seasonal ingredients where possible & proudly supports the region's boutique food producers & wine makers.

With autumn here the kitchen has enjoyed the arrival of new produce and lighter flavours to work with. Our inspiration this season comes from places such as Jen Smart's 'Kanooka Farm' (located just down the road) who supplies the kitchen with fennel pollen, rhubarb, edible flowers & herbs. The samphire & purslane is also sourced locally from the Westernport shoreline.

The snapper is sourced daily from local fishermen, the Hutchin's Brothers at Fisherman's Beach, Mornington. Flinders mussels are back and in the peak of their season. Our Black Angus sirloin is grass fed beef from the Collinson family in regional Victoria. We are also using grapevine leaves from Bellingham Estate to create an ash we cook our celeriacs in.

Our autumn desserts showcase many local and seasonal ingredients such as Blackberries we pick daily and local parsnips. We have chosen a selection of cheeses which offer the palate a variety of textures and flavours. The cheeses we have chosen are derived from different milks and cheese making methods, practiced in Australia and overseas. Please enjoy....

Please advise our staff should you have any dietary restrictions or allergies as our kitchen does use nut and shellfish products and we will endeavour to accommodate any requests you may have.



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entrees

Marinated yellowfin tuna

Smoked shallots, shimeji mushrooms & dashi

\$20

Flinders mussels

Jerusalem artichoke, jersey blues & chorizo

\$20

Blue Swimmer crab roll

Fennel, sweetcorn mayonnaise & chicken skins

\$20

Ash baked celeriac

Cauliflower 'tofu', cedar, kale & nashi pear

\$20

Smoked duck ham

Pecorino, figs, nasturtium & liver parfait

\$20

mains

Grass fed aged sirloin

Shallots, king browns, radish pods & bbq sauce

\$38

Otway Pork belly & neck

Black pudding, toffee apple & baby leeks

\$38

Poached Ocean Trout

Pork crackling, wild sorrel, seaweed & kohlrabi

\$38

Salt baked Fishy's Beach snapper

Heirloom tomato, beach herbs & pickled cucumber

\$38

Maple glazed butternut squash

Smoked yoghurt, endive, freekeh & dates

\$34

sides

Marinated zucchini, lemon oil & Szechuan pepper

\$9

Petite potatoes, café de paris butter & fennel salt

\$9

Baby cos, radicchio & parmesan vinaigrette

\$8



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desserts

Soft caramel

Milk chocolate, Fleur de sel & malted milk crisps

\$15

Handpicked Blackberries

Parsnip, hazelnuts, basil blossoms & sorbet

\$15

Tarte au citron

Salted oats & fennel pollen ice cream

\$15

Lime & coconut

Lychee, pineapple & black sesame

\$15

cheese

Main Ridge Dairy 'Caprinella';

\$14

Mornington Peninsula, Victoria

Artisan goats milk semi hard cheese, aged for 3 months.

Slightly sweet, nutty aftertaste.

Colston Bassett Dairy Stilton;

\$14

Nottinghamshire, England

Artisan cow's milk blue, made in the traditional Stilton

method and aged for 4 months. Moist and creamy texture.

Brique D'Affinois;

\$14

Rhone-Alpes, France

Artisan cows milk washed mould cheese aged for 6 weeks.

'Brique' shaped cheese with a mild silky texture.

Three varieties of cheese, condiments & crackers

\$30

