

the long table

'autumn tasting menu'

Smoked tuna, crackling & miso
2007 Pier 10 Bijoux Sparkling,
Shoreham*

Ash baked celeriac, cedar,
duck ham & shimeji mushrooms
2010 Peramor Verdejo
Rueda, Spain*

Salt baked Fishy's Beach snapper,
heirloom tomato & beach herbs
2010 Yal Yal Chardonnay,
Merricks*

Otway ranges pork neck,
black pudding & sorrel
2009 Rnealy 'Rageous'
Sangiovese, Shiraz, Pinot Noir,
Balnarring*

Whipped D'Affinois,
fig, celery & walnut
2010 Dromana Estate Late Harvest Arneis,
Dromana*

Handpicked blackberries, hazelnut,
parsnip & basil blossom
Tea or Coffee*

tasting menu \$70 pp

tasting menu & beverages \$95pp

*These beverage matches are served as half pours with each course and are designed to complement the ingredients in each dish.

The Tasting Menu is available weekend lunches only. Please note that the entire table must order from either the 'Tasting Menu' or the a la carte menu.

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autumn lunch menu

entrees

Marinated yellowfin tuna, smoked shallots,
shimeji mushrooms & dashi

Flinders mussels, Jerusalem artichoke,
jersey blues & chorizo

Ash baked celeriac, nashi pear,
cauliflower 'tofu' & cedar

Smoked duck ham, nasturtium,
fig, pecorino & liver parfait

Blue swimmer crab roll, fennel,
sweetcorn mayonnaise & chicken skins

mains

Grass fed aged sirloin, king browns,
radish pods, shallots & bbq sauce

Otway pork belly & neck, toffee apple,
black pudding & baby leeks

Salt baked Fishy's Beach snapper, heirloom tomato,
beach herbs & pickled cucumber

Maple glazed butternut squash, smoked yoghurt,
endive, freekeh & dates

dessert

Soft caramel, milk chocolate,
malted milk crisps & fleur de sel

Tarte au citron, salted oats
& fennel pollen ice cream

Handpicked blackberries, hazelnut,
parsnip, basil and sorbet

Whipped D'Affinois,
fig, celery & walnut

2 courses \$55

3 courses \$70

Marinated zucchini, lemon & Szechuan pepper \$9
Petite potatoes & café de paris butter & fennel salt \$9
Baby cos, radicchio & parmesan vinaigrette \$8