



Shared tasting menu (table commitment)	75pp
Wapengo Rocks oysters	4 ea
Aromatic raw fish betel leaf with puffed farro	5.5 ea
Flatbread fried with duck fat and sesame	5
Raw fish with witlof, young ginger, kra chai dressing and chives	18
Asparagus with almond cream, black garlic, and roasted macadamias	16
Wood-grilled cauliflower with currants, labne and burnt leek	16
Hot and sour calamari, runner beans and roasted banana chillies	24
Braised stinging nettle rice with peas	19
Tartare of dry aged beef with saltbush and horseradish	19
Smoked eggplant with fenugreek, pumpkin seeds and salted cheese	16
Rainbow trout grilled with lemon and xo sauce	21
Moreton Bay bugs grilled with butter	38
Grilled swordfish with braised cannellini beans and green sauce	48
Golden charcoal chicken with hot and sour dipping sauce	36
350g flap steak with black pepper sauce and parsley	46
Salad leaves, fermented tomato dressing, sweet potato chips	6
Charred greens dressed in yellow bean sauce	12
Chickpeas with braised greens	8
Jacket coal roasted sweet potatoes with sour cream	5

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Please be aware we are unable to guarantee any dish is completely free of residual nut oils, gluten or shellfish traces.