



Shared tasting menu (table commitment)	75pp
Blackman Bay oysters	4 ea
Flatbread fried with duck fat and sesame	5
Raw fish betel leaf	5.5 ea
Salad of raw wild kingfish with salted turnip, buttermilk and shiso leaf	18
Wood grilled cauliflower with currants, labne and burnt leek	16
Grilled cuttlefish and hot mint salad with broad bean tapenade	21
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
Grilled Spanish mackerel with braised leeks and white soy dashi (500g)	48
Moreton Bay bugs grilled with butter	38
Golden charcoal chicken with hot and sour dipping sauce	36
Flinders Island tri-tip steak with black pepper sauce and parsley	46
Salad leaves, fermented tomato dressing, sweet potato chips	6
Grilled greens, wakame tare	12
Chickpeas with braised greens	8
Jacket coal roasted kipfler potatoes with sour cream	5.5

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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.