

The Long Apron

Lunch Tasting Menu

FRIDAY-SUNDAY · 12PM-2PM

\$85PP

Served together for table to share

To Start

Organic beef tartare with pickled onion

Roasted bug, parsley butter

Home made onion fougasse

Falls farm crudites, sunflower puree

To Follow

Roast Moya Valley chicken

or

Wagyu Rump Cap (an additional \$20 per person)

Baby gem salad

Confit kipfler potatoes, crème fraiche

To Finish

Crème caramel with traditional madeleines