

The Long Apron

Welcome and thank you for dining with us. I always feel very grateful that we get to share our story through food, and hope you enjoy it as much as we enjoy making it.

We aim to excite your palate and take you on a journey to highlight our region, whether it be tomatoes from down the road or bright sea succulents off the beach, food has always been very personal and a great way to express emotions.

We work closely with local suppliers to gather the freshest ingredients for our dishes, not only enhancing your gastronomic experience, but also supporting local commerce. Take a moment to explore our sources of local produce on the following map; all situated within a one-hour radius of our restaurant.

Bon Appétit,
Geoff Abel







Entrée

LIGHTLY CURED SALMON

heirloom tomatoes, bonito creme fraiche, sea succulents

QUAIL BALLOTINE

polenta, herb emulsion, pickled currants, pinenuts

TWICE BAKED CHEESE SOUFFLE

pecan, apple, grape, white wine & cream reduction

VENISON TARTARE

cured egg yolk, black garlic gel, radish, rye cracker

Main

MOUNTAINTOP MUSHROOMS

barley porridge, porcini cream, chestnuts, parmesan wafer

MARKET FISH

pippis, bottarga butter, corn, seasonal greens

PASTURED PORK BELLY

apple relish, mustard cream, roast parsnip, celeriac miso

MALENY BUFFALO TENDERLOIN

cured egg yolk emulsion, mushrooms, pickled shallots

Sides

+10 per

HEIRLOOM CARROTS

labneh and toasted seeds

CONFIT KIPFLER POTATOES

mustard and chive dressing

GREEN BEANS

fermented peppers, almonds

HOUSE SALAD

citrus vinaigrette

Dessert

TEXTURES OF CHOCOLATE

earl grey sponge, caramelised parsnip ice cream

DACQUOISE

strawberry, rhubarb, white chocolate, pistachio

COCONUT MOUSSE

poached pear, ginger, lemon sorbet, macadamia crumble

“CLOVELLY MESS”

*pain d'epices, freeze dried plum, creme fraiche,crispy carrot,
sweet potato ice cream*

CHEESE

*with traditional accompaniments
+10 pp*



On behalf of The Long Apron Team, we would like to express how delighted we are that you have chosen to dine with us and allow us to take you on this amazing culinary journey with our team.

Bon appetit and enjoy!