

# *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. 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



**Eastwell Farms**  
Grass-Fed Beef and  
Gourmet Mushrooms  
Kin Kin, QLD

**Suncoast Fresh**  
Coolum Beach, QLD

**Woombye Cheese**  
Woombye, QLD

**The Falls Farm**  
Mapleton, QLD

**Maleny Buffalo**  
Witta, QLD



**Peachester Farm**  
Peachester, QLD

**Little White Goat's Cheese**  
Wamuran, QLD

**Blue Dog Farm**  
Ocean View, QLD

**The Fish Factory**  
Brisbane, QLD

## ADD ON AN APPETISER

PACIFIC OYSTER ( <i>Coffin Bay, SA</i> )	
Natural, mignonette	6ea
<i>Salmon roe, sea succulents</i>	7ea
CAVIAR	
Served with creme fraiche on a blini	30ea
<i>3g Sturia Oscietra (France)</i>	
BOWL OF MUSSELS ( <i>Spring Bay, TAS</i> )	20
<i>Garlic, chili, white wine, parsley</i>	
CHICKEN AND TARRAGON TERRINE	20
<i>Cornichons, seeded mustard</i>	

99 - THREE COURSE  
60 - PAIRED WINE

## ENTRÉE

### LITTLE WHITE GOATS CHEESE

*salt baked beetroot, burnt onion jam, leek ash*

Single File, Riesling, Denmark, WA, AUS, 2023

### CURED KINGFISH

*compressed watermelon, chilli oil, blood orange, radish, creme fraiche*

Domaine Schlumberger, Pinot Gris, Alsace, FRA, 2018

### QUAIL BALLOTINE

*polenta, herb emulsion, pickled currants, pinenuts*

Craggy Range, Pinot Noir, Martinborough, NZ, 2023

### TWICE BAKED CHEESE SOUFFLE

*pecan, apple, grape, white wine & cream reduction*

Laroche St Martin, Chablis, FRA, 2022

### VENISON TARTARE

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

Leeuwin Estate, Cabernet Sauvignon, Margaret River, WA, AUS, 2021

EASTWELL FARMS MUSHROOMS

barley porridge, parmesan wafer, sage, pangritata

Maxwell, Grenache, McLaren Vale, SA, AUS, 2023

MARKET FISH

asparagus, white bean velouté, gribiche, salmon roe

Laroche St Martin, Chablis, FRA, 2022

PEACHESTER LAMB

variety of cuts, seasonal falls farm vegetables, herb crust, carrot puree

Torbreck, Kyloe Mataro, Barossa, SA, AUS, 2021

PASTURED PORK BELLY

apple relish, mustard cream, roast parsnip, celeriac miso

Leeuwin Estate "Prelude", Chardonnay, Margaret River, AUS, 2023

GRASS FED STRIPLOIN 4+

cured egg yolk emulsion, mushrooms, pickled shallots

Chateau L'Eglise, Merlot blend, Bordeaux, FRA, 2020

WAGYU RUMP CAP 7+

pommes duchess, porcini cream

*+25 supplement*

Two Hands 'Gnarly Dudes', Shiraz, Barossa Valley, SA, AUS 2022

SIDES

+12 PER

CONFIT KIPFLER POTATOES

mustard and chive dressing

FALLS FARM BROCCOLINI

green tahini, fermented chilli

HOUSE SALAD

Blue Dog Farm leaves, citrus vinaigrette

## DESSERT

### BLONDE CHOCOLATE TART

hazelnut cremaux, malt crumb, coffee ice cream

De Iuliis, Late Picked Semillion, Hunter Valley, NSW, AUS, 2022

### COCONUT MOUSSE

poached pear, ginger, lemon sorbet, macadamia crumble

Chateau Lapinesse, Semillion, Sauternes, FRA, 2022

### MANGO PARFAIT

elderflower granita, cucumber, grape

Maxwell, Honey Mead, McLaren Vale, SA, AUS, NV

### *CHOICE OF THREE CHEESE*

with traditional accompaniments

+10 PP

### MOUNT PRISCILLA

Semi Hard | Adelaide Hills, South Australia | Section28

### VIGNERON

Washed Rind | Adelaide Hill, SA | Woodside Cheese Wrights

### OAK BLUE

Blue Cheese | Gippsland, VIC | Berry's Creek

### BAY OF FIRES CHEDDAR

Cheddar | Bay of Fires, TAS | Bay of Fires

### WOOMBYE DOUBLE BRIE

Brie | Woombye, QLD | Woombye Dairy

DESSERT AND FORTIFIED WINE BY THE GLASS	60ML
Maxwell Honey Mead   NV McLaren Vale, SA	14
De Iuliis Late Picked Semillon   2016 Hunter Valley, NSW	14
Château Lapinesse Sauternes   2016 Sauternes, Bordeaux	25
Laird's Applejack Brandy   NV Virginia, USA	15
Emilio Lustau Los Arcos Dry Sherry   NV Andalucia, Spain	18
Penfolds Grandfather Rare Tawny   NV Adelaide, SA	25
Fonseca Tawny Port   20 yo Portugal	35
Taylor's Tawny Port   20 yo Portugal	40







DÉGUSTATION	140
1. Standard Paired Wine	90
2. Premium Paired Wine	150

## DÉGUSTATION OMNIVORE

### LITTLE WHITE GOATS CHEESE

salt baked beetroot, burnt onion jam, leek ash

Albert Mann, Crémant d'Alsace Brut, France NV .1  
Louis Roederer Brut Vintage, Champagne, France, 2015 .2

### CURED KINGFISH

compressed watermelon, chilli oil, blood orange, radish, creme fraiche

Domaine de la Grenaudiere Sèvres et Maine, Muscadet, France, 2020 .1  
Marc Brédif Vouvray Classic, Vouvray, France, 2022 .2

### DUCK BREAST

black artichoke, pickled apple, blueberry jus

Chateau de Chamirey, Pinot Noir, Burgundy, France, 2021 .1  
Joseph Faiveley, Pinot Noir, Burgundy, France, 2021 .2

### WAGYU RUMP CAP 7+

pommes duchess, porcini cream

Château Mont-Redon, Lirac, France, 2018 .1  
E.Guigal Brune et Blonde, Shiraz, Cote-Rotie, France, 2017 .2

### COCONUT MOUSSE

poached pear, ginger, lemon sorbet, macadamia crumble

Château Lapinesse, Sauternes, France, 2018

DÉGUSTATION	140
1. Standard Paired Wine	90
2. Premium Paired Wine	150

## DÉGUSTATION VÉGÉTARIEN

### LITTLE WHITE GOATS CHEESE

salt baked beetroot, burnt onion jam, leek ash

Albert Mann, Crémant d'Alsace Brut, France NV .1  
Louis Roederer Brut Vintage, Champagne, France, 2015 .2

### KOJI MARINATED CELERIAC

compressed watermelon, chilli oil, blood orange, radish, creme fraiche

Domaine de la Grenaudiere Sèvres et Maine, France, 2020 .1  
Marc Brédif Vouvray Classic, Vouvray, France, 2022 .2

### ROASTED PARSNIP

celeriac miso, turnip, apple relish, mustard cream

Chateau de Chamirey, Pinot Noir, Burgundy, France, 2021 .1  
Joseph Faiveley, Pinot Noir, Burgundy, France, 2021 .2

### EASTWELL FARMS MUSHROOMS

barley porridge, parmesan wafer, sage, pangritata

Château Mont-Redon, Lirac, France, 2018 .1  
E.Guigal Brune et Blonde, Shiraz, Cote-Rotie, France, 2017 .2

### COCONUT MOUSSE

poached pear, ginger, lemon sorbet, macadamia crumble

Château Lapinesse, Sauternes, France, 2018

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 appetite and enjoy!

