



*Three menus for the whole table to share, using the
best of the season from our regenerative farm.*



SEASONAL SET MENU

Minimum 2 people

\$65 PER PERSON

The Paddock

TO BEGIN

Long Table Farm Pork Terrine
dijon mustard, cornichons, sourdough

TO FOLLOW

5 hour slow-cooked Rib of Beef
chimmichurri, jus, lemon **(gf)**

SIDES

Cracked Roasted Potatoes
herb butter, umami seasoning

ADD ONS:

Local charcuterie Board, Grissini **\$25**

Artisan Cheese Platter, quince paste, crackers **\$25**

Roasted cauliflower, tahini yoghurt, homemade
fermented chilli, mint, dukkah **\$28**

Wagyu Beef Burger
Swiss cheese, pickles, burger sauce,
brioche bun, rosemary salt fries **\$30**

Olives & Focaccia **\$10**

\$85 PER PERSON

The Harvest

TO BEGIN

Rosemary & salt focaccia
Olive oil, house marinated olives **(v)**

Long Table Farm Pork Terrine
dijon mustard, cornichons, sourdough

TO FOLLOW

Spatchcock
preserved labneh, turkish salsa, shaved fennel,
coriander, chilli oil **(gf)**

SIDES

Cracked Roasted Potatoes
herb butter, umami seasoning

Seasonal leaf salad (v, gf)
Pickled eschallots, French dressing & Parmesan

TO FINISH

Chocolate Basque Cheesecake

\$110 PER PERSON

The Feast

TO BEGIN

Rosemary & salt focaccia
Olive oil, house marinated olives **(v)**

Heirloom Beetroot
Stracciatella, pickled eschallots, basil oil **(v)**

Long Table Farm Pork Terrine
dijon mustard, cornichons, sourdough

TO FOLLOW

5 hour slow-cooked Rib of Beef
chimmichurri, jus, lemon **(gf)**

Roasted cauliflower, tahini yoghurt,
homemade fermented chilli, mint, dukkah **(v, gf, n)**

SIDES

Cracked Roasted Potatoes
herb butter, umami seasoning

Seasonal green
Green goddess, dukkah, chilli oil **(v, n)**

TO FINISH

Chocolate Basque Cheesecake