

# Langlands

## TO START

LANGLANDS FOCCACIA, Green Olive Butter V 10  
SMOKEY EGGPLANT Garlic, Lemon, Parsley V, DF 16  
APPELLATION OYSTERS (6|12) Shucked to order, Citrus Mignonette DF,GF 36/68  
HIRAMASA KINGFISH Green Chili, Lime, Coriander, Shallot GF, DF 🌶️🌶️ 29  
RICHIES FALAFEL Hummus, Pickled Onion, Herbs VG, DF 22  
ANCHOVY TOAST Burrata, Ortiz Anchovy, Tomato Relish, Heirloom Tomato 32  
CHARRED CORN SALAD Tiger Prawns, Cherry Tomato, Peanut, Lime, Chili GF, DF 🌶️🌶️ 28  
SALT & CHILI SQUID Secret Spice, Nam Jim, Aioli 🌶️ 26  
MEZZE Warm & Cold Selections 40

## LARGE

HAZELDENE'S FREE-RANGE BIRD 1/2 Chook Sambal, Nuoc Cham, Lime GF 🌶️ 39  
GIPPSLAND LAMB SHANK Parsnip, Pickled Mustard, Roast Onion Jus 46  
LANGLANDS DAY BOAT Fresh Seasonal Seafood (ask our team) MP  
LOCAL JOHN DORY 600g Burnt Butter, Pomelo, Citrus, Fresh Herbs GF 58  
SOUTHERN RANGES PORTERHOUSE MB2 350g Hibachi Grilled, Café de Paris GF 60  
CAPE GRIM RIBEYE 600g Hibachi Grilled, Cognac & Green Peppercorn Sauce 118  
ROASTED CAULIFLOWER Yellow Curry, Tofu, Tomato, Shallot, Fresh Herbs VG 🌶️ 29  
CASARECCE Seasonal Mushrooms, Porcini, Baby Spinach, Leek, Parmesan V 36  
WESTERN PLAINS PORK BELLY 300g Nam Jim Jaew DF, GF 46  
ROYAL WITH CHEESE Beef Burger 180g B&B Pickles, Onion, Secret Sauce 26

## SIDES

*Two is always better for 25!*

CHARRED BROCCOLINI Lemon, Crispy Garlic GF, V 14  
GREEN BEANS Ginger, Shallot, Bacon GF 14  
BABY COS HEARTS Parmesan, Chives, Dill, Lemon 14  
KIPFLER POTATOES Beef Tallow, Caper, Shallot, Parsley GF 14  
ROCKET Artichoke, Olives, Peppers, Onion, Parmesan GF, V 14  
TRUFFLE FRIES Pickled Radish, Green Onion, Aioli, Parmesan V 14  
FRIES V 14

## DESSERT

CRÈME BRÛLÉE Rhubarb, Blood Orange, Vanilla 16  
PAVLOVA Seasonal Fruit, Berries, Lemon Curd, Meringue, Basil Sorbet 16  
TIRAMISU Mascarpone, Espresso, Ladyfingers (*served tableside*) V 18  
SORBET Chef's selection 12  
LOCAL VICTORIAN CHEESES V Ask your friendly host V 28

*Can't decide? Indulge in our Chef's menu for \$80 per person (Table of 4 minimum).*

## FEED ME

LANGLANDS FOCCACIA Green Olive Butter V  
SMOKEY EGGPLANT Garlic, Lemon, Parsley V, DF  
APPELLATION OYSTERS Shucked to order, Citrus Mignonette DF, GF  
HIRAMASA KINGFISH Green Chili, Lime, Coriander, Shallot GF, DF 🌶️🌶️  
HAZELDENE'S FREE-RANGE BIRD 1/2 Chook Sambal, Nuoc Cham, Lime GF 🌶️  
SALT & CHILI SQUID Secret Spice, Nam Jim, Aioli 🌶️  
CHARRED BROCCOLINI Lemon, Crispy Garlic GF, V  
TRUFFLE FRIES Pickled Radish, Green Onion, Aioli, Parmesan V  
TIRAMISU Mascarpone, Espresso, Ladyfingers (*served tableside*) V

V – VEGETARIAN | VG – VEGAN | VGA - VEGAN OPTION AVAILABLE | DF – DAIRY FREE | GF – GLUTEN FREE

Please note this menu is built on seasonality and elements of dishes are subject to change.

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. While we do our best to accommodate food allergies or sensitivities we are unable to guarantee that trace elements won't be present. If you have a food allergy, please notify our team members upon arrival.

A surcharge of 1.95% applies to all credit card transactions. A surcharge of 15% on all listed menu items is applicable on Sundays & public holidays. All prices are in Australian dollars & inclusive of GST.



### **Who We Are**

Langlands is your neighborhood restaurant & bar serving contemporary Australian cuisine. High quality, thoughtfully sourced food & wine with touches of European flair and Asian-inspired flavours.

We predominantly source from regional Victoria and greater Australia based on the season. The provenance of our ingredients is of paramount importance. The wine list is curated from our backyard and afar, celebrating all that's Australian while paying homage to the old world.

### **How to Enjoy**

Order for the table, not just yourself – our dishes are made for sharing and sparking conversation. Large plates are protein-based and best enjoyed with a selection of sides, while our starters are perfect for passing around.

### **Thoughtfully Sourced, Carefully Served**

We take pride in sourcing the freshest ingredients from local farmers and small producers across Victoria and Australia, ensuring every dish supports the local community and promotes sustainable food production.

### **Up-Cycled Food Waste**

Through our partnership with Bardee, we upcycle food waste into high-value fertiliser and protein products using cutting-edge black soldier fly technology. This initiative diverts waste from landfill, reduces greenhouse gas emissions, and contributes to a circular economy by supporting sustainable agriculture.

### **Electrolysed Water**

As Australia's largest integrated installation of eWater, we reduce our chemical and carbon footprints while ensuring hospital-grade cleaning. eWater's biodegradable disinfectants and sanitisers provide a safer environment for our guests and staff with environmental benefits. It's part of our broader commitment to sustainability.

### **Supporting Backyard Honey**

At Langlands, sustainability is at the heart of everything we do, from farm to fork, and beyond. We've purchased a honeybee colony and hive through Backyard Honey, helping to support local pollination and enjoy the purest raw honey straight from the hive. This partnership is just one of the many ways we work to protect the environment and nurture a healthier ecosystem.