

TO START

LANGLANDS FOCCACIA, Green Olive Butter V 10
 SMOKEY EGGPLANT, Garlic, Lemon, Parsley V, DF 12
 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
 ABROLHOS ISLAND SCALLOPS, Chili Butter, Green Mango, Lime 🌶️ GF 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 130
 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 250g, Nam Jim Jaew DF, GF 🌶️ 46
 ROYAL WITH CHEESE, Beef Burger 180g, B&B Pickles, Onion, Secret Sauce 26

SIDES

CHARRED BROCCOLINI, Lemon, Crispy Garlic GF, V 14
 CHARRED CORN SALAD, Cherry Tomato, Carrot, Peanut, Lime, Chili GF, DF 🌶️🌶️ 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
 LANGLANDS FRIES, Pickled Daikon, Green Onion, Aioli, Parmesan V 16
 STEAMED JAPANESE SHORT-GRAIN RICE, V 5
 FRIES, V 14

DESSERT

CRÈME BRÛLÉE, Rhubarb, Blood Orange, Vanilla 16
 STICKY TOFFEE PUDDING, Coconut Ice-cream, Mascarpone, Walnut, Crispy Banana V 18
 CLASSIC TIRAMISU, Mascarpone, Espresso, Ladyfingers V 18
 LOCAL VICTORIAN CHEESES, Ask your friendly host V 28
 SORBET, Chef's selection 12

*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
 LANGLANDS FRIES, Pickled Daikon, Green Onion, Aioli, Parmesan V
 CLASSIC TIRAMISU, Mascarpone, Espresso, Ladyfingers 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.