

# Langlands

## LUNCH

Two Courses 42 · Three Courses 54

Includes house focaccia, herb butter and garden greens.

Single Course, choice of main 30

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### TO START

BURRATA, Heirloom Tomato, Charred Stone Fruit, Verjuice V

HIRAMASA KINGFISH, Green Chilli, Dill, Lime, Shallot 2pc 🍷

HOUSE PORK & CHICKEN TERRINE, Cornichons, Pickled Onion

APPELATION OYSTERS, Citrus Mignonette 2pc

*\*Additional Oysters +5pp*

### MAIN

WILD GOOLWA PIPIS, Linguine, Ortiz Anchovy, Tomato, Chili, Thai Basil VGA 🍷

STEAK SANDWICH, Black Angus Sirloin, Sourdough, Salsa Verde, Swiss Cheese, Rocket

BERKSHIRE PORK CUTLET, Burnt Butter, Fennel, Citrus, Parmigiano Reggiano

STEAK AU POIVRE, 300g Grain Fed Sirloin, Green Peppercorn Sauce, Shoestring Fries +6

RICHIES FALAFEL, Hummus, Pickled Onion, Fresh Herbs VG, DF, GF

### DESSERT

CRÈME CAMEL, Spiced Citrus

CLASSIC TIRAMISU, Mascarpone, Espresso, Ladyfingers

### SIDES

CHARRED BROCCOLINI, Lemon, Crispy Garlic GF, V +14

KIPFLER POTATOES, Beef Tallow, Capers, Shallot, Parsley GF +14

SHOESTRING FRIES +10

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

Our dishes may contain allergens. Please inform our team of any dietary requirements.

All seafood is Australian-sourced. Prices include GST. A 15% surcharge applies on Sundays and public holidays. A 1.70% merchant service fee applies to credit card and mobile wallet payments.