langlands

A Melbourne grill & dining room set above the city.
Flame led, Hibachi cooking paired with a local wine list.

Savour generous dishes for the table. Linger for the views. Langlands celebrates local produce with flame led, hibachi cooking to deliver thoughtful, contemporary flavours.

Bold, flavour-driven and full of character. We’re all about good food (and wine) without the fuss.

We invite you to try our signature dishes.

SIGNATURE DISHES

Every dish has a story to tell.

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HIRAMASA KINGFISH - 29

Green Chilli, Dill, Lime, Shallot

Our signature Hiramasa Kingfish celebrates the beauty of exceptional Australian seafood with minimal intervention.

Sourced from the cold, clear waters of South Australia's Spencer Gulf, this dish captures Langlands ethos — quality produce with a flavour first approach.

Delicately sliced and dressed with our take on Nam Jim sauce: a balance of sweet, and sour with herbaceous heat, every ingredient has been chosen to complement rather than compete.

We invite you to discover, share and savour the story of every dish.

With love, The Langlands Team

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BLACK ANGUS RIBEYE 150 DAY GRAIN FED MB2 - 128

Cognac & Green Peppercorn Sauce

A beautifully marbled Black Angus ribeye, grain-fed for 150 days and cooked over the hibachi flame to develop a deep, smoky crust before being finished with our rich cognac and green peppercorn sauce.

Pair it with our signature crispy Kipfler potatoes, cooked in beef tallow for exceptional flavour, alongside fresh garden greens sourced with the seasons.

It’s a dish that embodies the heart and soul of Langlands, hibachi charred, made for the table and best shared together with a bottle of good red.

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With love, The Langlands Team