# Langlands

## FEAST & TASTE

**4 guests* 96 per person**

Langlands Focaccia + Appellation Oysters + Ortiz Anchovy
+ Hiramasa Kingfish + Porterhouse
+ Snapper + Kipfler Potatoes + Charred Broccolini + Tiramisu

**2 guests* 76 per person**

Langlands Focaccia + Appellation Oysters + Arrow Head Squid +
Hazeldenes Free Range Chook
+ Kimchi Rice + Charred Broccolini + Crème Caramel

## BITES

**APPELLATION OYSTER 7ea**
*Shucked to order.* Sweet Ginger, Shallot DF, GF (A)

**ABROLHOS ISLAND SCALLOP 14ea**
Burnt Butter, Sambal, Green Mango GF (A)

**SIRLOIN PINCHO 120 DAY GRAIN FED MB2 13ea**
Tamarind, Shallot, Chilli DF ✱

**ORTIZ ANCHOVY 12ea**
Stracciatella, Heirloom Tomato, Lemon, Basil (I)

## START

**LANGLANDS FOCACCIA 18**
Smokey Eggplant, Garlic, Lemon, Parsley VG, DF ✱

**RICHIES FALAFEL 25**
Hummus, Pickled Onion, Fresh Herbs VG, DF, GF

**ARROW HEAD SQUID 27**
Secret Spice, Nam Jim, Chilli, Aioli (A)

**HOUSE PORK & CHICKEN TERRINE 28**
Prosciutto, Pistachio, Cornichons,
Mustard, Sourdough ✱

**HIRAMASA KINGFISH 29**
Green Chilli, Dill, Lime, Shallot GF, DF (A) ✱

**BURRATA 30**
Heirloom Tomato, Marinated Beetroot,
Tomato Relish V

**CURED & CULTURED 42**
Prosciutto di Parma, Our Terrine, L'Artisan Fermier, Le Rouge
L'Artisan, Marinated Olives, Pickles, Sourdough

## HIBACHI

**BLACK ANGUS RIBEYE**
**150 DAY GRAIN FED MB2 600g 128**
Cognac & Green Peppercorn Sauce ✱

**SOUTHERN RANGES PORTERHOUSE**
**PASTURE FED MB2 300g 68**
Café de Paris GF

**LITTLE JOE SCOTCH FILLET**
**GRASS FED MB4 250g 89**
Wakame, Black Garlic, and Calamansi

**HAMACHI KINGFISH COLLARS 500g 48**
Nam Jim Talay, Fried Garlic, Lime GF, DF (A)

**SPENCER GULF KING PRAWNS 46**
Crab Fat, Calamansi (A)

**PORT PHILIP BAY SNAPPER 500g 48**
Sauce Vierge, Finnes Herbs, DF, GF (A)

**WILD GOOLWA PIPIS 56**
Karkalla, Chilli, Basil VGA, DF (A)

## MAIN

**HAZELDENE'S FREE-RANGE BIRD 39**
1/2 Chook, Sambal, Nuoc Cham, Lime, Achar GF ✱

**WESTERN PLAINS PORK BELLY 250g 46**
Nam Jim Jaew DF, GF

**AYLESBURY DUCK BREAST 46**
Porcini, Golden Beetroot, Blood Orange Jus GF

**LODDON VALLEY SPRING LAMB RACK 70**
Smokey Eggplant, Salsa Verde GF

## SIDES

**LANGLANDS FRIES** Pickled Daikon, Green Onion, Aioli, Parmesan V ✱ 17

**KIMCHI RICE** Bacon, Ginger, Egg, Green Onion GF, V ✱ 17

**CHARRED BROCCOLINI** Lemon, Crispy Garlic GF, V 15

**KIPFLER POTATOES** Beef Tallow, Caper, Shallot, Parsley GF 15

**GARDEN GREENS** Chives, Dill, Mustard Vinaigrette VG, DF, GF 14

**CHARRED CORN SALAD** Tomato, Carrot, Peanut, Lime, Chilli GF, DF 15

**SHOESTRING FRIES** V 13

✱ CHEF'S CHOICE **V** VEGETARIAN **VG** VEGAN **VGA** VEGAN OPTION AVAILABLE **DF** DAIRY FREE **GF** GLUTEN FREE
**A** AUSTRALIAN SEAFOOD **I** IMPORTED SEAFOOD