



Wapengo Rocks oysters	4 ea
Flatbread fried with duck fat and sesame	5
Smoked mussel betel leaf	5.5 ea

Sticks

Otway mushrooms with kelp	5 ea
Duck hearts with horseradish	7 ea
Baby octopus with dried olive and chilli	8 ea

Plates

Salad of raw wild kingfish with salted turnip, buttermilk and shiso leaf	18
Zucchini and flowers with curd, roasted seaweed and olives	16
Grilled calamari and hot mint salad with ink and garlic	21
Salad of tomatoes with wild ginger, sorrel and mint	16
Tartare of dry aged beef with saltbush and horseradish	19
Smoked eggplant with fenugreek, pumpkin seeds and salted cheese	16
River trout grilled with lemon and horseradish	21

Large

Whole rock flathead with english spinach and curry leaf	48
Moreton Bay bugs grilled with butter	38
Dry aged Angus beef rib eye with remoulade and condiments	84
Wood grilled duck breast with plum and duck tare sauce	32
Salad leaves with fermented tomato dressing	6
Grilled greens with bottarga	12
Smashed cucumber with black vinegar and peanuts	8
Jacket coal roasted potato with sour cream	5.5

Sweet

Strawberries with watermelon granita	14
Coconut and roasted pineapple with rum	14

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Please be aware we are unable to guarantee any dish is completely free of residual nut oils, gluten or shellfish traces.