



# Long Room

By Alejandro Saravia

**\$59 per person**

## **On Arrival**

House baked bread served with seasonal preserved and cultured butter

## **Entrée**

Baked Baw Baw Alpine trout, preserved zucchini, mountain pepper cream, trout caviar

**or**

Home cured venison pastrami, farm style terrine, onion vinaigrette, black garlic chutney, nasturtium leaves

## **From the buffet table**

Union Station organics whole lamb  
Wood fired roasted grass-fed O'Connor's leg of beef  
Husk smoked Mainstream Barramundi

## **Sides and Condiments**

Smoked chilli salsa  
Chimichurri  
Farmer's Daughters mustard

## **Sides**

Roasted Jones potato, dill mayonnaise  
White cabbage, peas, kohlrabi, aromatic herbs & thyme oil  
Silver beet, kale, whey, garlic chips

**For something more \$16**

## **Cheese station**

Chef selection of Victorian cheese and condiments  
Gippsland cheeses  
Tarago brie  
Mafra clothbound cheddar  
Berrys Creek riverine

## **Dessert**

Dacquoise, white chocolate cream, swiss meringue,  
marinated blue berries

**or**

Apple and date pudding, caramel chocolate sauce

*If you have any specific dietary requirements, please see your waiter*