

# LONGPLAY BISTRO

gougère, rouille — 4 each  
coffin bay oyster, mignonette — 6 each  
chicken liver parfait, currants, brioche — 8 each  
lamb heart skewer, black garlic — 12 each  
charred beetroot, pickled onion, dill — 12 each

port lincoln sardines, beurre noisette — 12  
house jersey cheese, blossom honey — 20  
venison tartare, house crisps — 28  
quail cotoletta, nduja butter — 16 half/28 whole

rigatoncini, vodka sauce — 36  
pappardelle, ragù bianco — 38  
green risotto, fried tallegio — 42

jerusalem artichoke, oyster mushroom, nettle, ricotta salata — 36  
king george whiting, silverbeet, beurre blanc — 50  
400g three week dry-aged ribeye, jus, truffle butter — 88

radicchio, burnt blood orange, herbs — 12  
butternut agrodolce, pine nuts, chevre — 12  
shoestring fries, garlic mayonnaise — 10  
house dinner roll, marjoram butter — 6 each

\*please note a 10% sunday and 15% public holiday surcharge applies

LPB

# HOUSE CLASSICS

[80pp, available for tables of 4+]

gougère, rouille  
chicken liver parfait, currants, brioche  
venison tartare, house crisps

rigatoncini, vodka sauce  
house dinner roll, marjoram butter

market fish, silverbeet, beurre blanc  
shoestring fries, garlic mayonnaise  
radicchio, burnt blood orange, herbs

+ three week dry-aged ribeye, jus, truffle butter — 22/100g [min.  
400g]  
+ dessert — 10pp

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