

Monday 29 November 2021



Longrain
MELBOURNE

Betel leaf, Aquana Sustainable Murray Cod,
green chilli nahm jim, peanut toffee
Chargrilled chicken skewer, sweet fish sauce,
Northern Thai spice

Yum Khao Tod: Crispy rice, tofu, ginger, mint
coriander, chilli

Coconut poached Petuna Ocean Trout, aromatic
herbs, salmon roe

Chargrilled sirloin, fermented chilli, shiitake xo
Som Tum: Papaya, snake beans, cherry
tomatoes
Steamed jasmine rice

Baked custard, lychee, raspberries, macadamia

Beverages

Mt Franklin Lightly Sparkling Mineral Water
Goat - Very Enjoyable Beer
Koyomi Spritz Mandarin & Grapefruit
Koyomi Spritz Yuzu and Lime
Pommery Apanage Blanc de Blancs NV
2020 Balgownie Estate Rose
2020 Balgownie Estate Black Label Pinot Gris
2019 Balgownie Yarra Valley Estate Pinot Noir

**This menu has been created by
Chef & Restaurateur Scott Pickett &
Group Executive Chef Stuart McVeigh**

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