

# langlands

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| FEAST   | GROUP MENU for minimum 4 guests 89 per person<br>LANGLANDS FOCACCIA / APPELLATION OYSTERS / ORTIZ ANCHOVEY / HIRAMASA KINGFISH /<br>PORTERHOUSE / GARFISH / KIPFLER POTATOES / CHARRED BROCCOLINI / TIRAMISU                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| TASTE   | SHARING MENU for minimum 2 guests 69 per person *<br>LANGLANDS FOCACCIA / APPELLATION OYSTERS / ARROW HEAD SQUID /<br>HAZELDENES FREE RANGE BIRD / KIMCHI RICE / CHARRED BROCCOLINI / CRÈME CARAMEL                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| SIP     | BEVERAGE INDULGENCE +40 2hrs Sparkling / +60 Sparkling, White, Red<br><i>entire table must indulge.</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
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| BITES   | APPELLATION OYSTER, Shucked to order, Citrus Mignonette, Native Pepper DF, GF 6.5ea<br>ABROLHOS ISLAND SCALLOP, Burnt Butter, Sambal, Green Mango GF 13ea<br>SIRLOIN PINCHO, 120 DAY GRAIN FED MB2, Tamarind, Shallot, Chili  DF 12ea *<br>ORTIZ ANCHOVY, Stracciatella, Heirloom Tomato, Lemon, Basil 11ea                                                                                                                                                                                                                                                 |
| START   | CURED & CULTURED, Prosciutto di Parma, Our Terrine, L'Artisan Fermier, Le Rouge L'Artisan,<br>Marinated Olives, Pickles, Sourdough 42<br>HIRAMASA KINGFISH, Green Chili, Dill, Lime, Shallot GF, DF  28 *<br>ARROW HEAD SQUID, Secret Spice, Nam Jim, Chili, Aioli 26<br>HOUSE PORK & CHICKEN TERRINE, Prosciutto, Pistachio, Cornichons, Mustard, Sourdough 26 *<br>RICHIES FALAFEL, Hummus, Pickled Onion, Fresh Herbs VG, DF, GF 24<br>LANGLANDS FOCACCIA, Smokey Eggplant, Garlic, Lemon, Parsley VG, DF 18 *<br>FOCACCIA, Chicken Crackling Butter 10 |
| HIBACHI | BLACK ANGUS RIBEYE, 150 DAY GRAIN FED MB2 600g, Cognac & Green Peppercorn Sauce 118 *<br>LODDON VALLEY SPRING LAMB RACK, Charcutière Sauce, Vine Ripened Tomato Relish GF 39/76<br>SOUTHERN RANGES PORTERHOUSE, PASTURE FED MB2 300g, Café de Paris GF 60<br>HIRAMASA KINGFISH COLLARS 500gr, Nam Jim Talay, Fried Garlic, Lime GF, DF 46<br>CORNER INLET GARFISH 280g, Sauce Vierge, Finnes Herbs, DF, GF 48 *                                                                                                                                                                                                                                |
| MAIN    | WESTERN PLAINS PORK BELLY 250g, Nam Jim Jaew DF, GF  44<br>HAZELDENE'S FREE-RANGE BIRD, 1/2 Chook, Sambal, Nuoc Cham, Lime GF  38 *<br>BERKSHIRE PORK CUTLET 200g, Citrus Burnt Butter, Fresh Herbs, Parmigiano Reggiano 42<br>COFFIN BAY VONGOLE, Linguine, Ortiz Anchovy, Tomato, Chili, Garlic, Thai Basil VGA, DF 36<br>LANGLANDS DAY BOAT, Fresh Seasonal Seafood (ask our team) Market Price                                                                   |
| SIDES   | LANGLANDS FRIES, Pickled Daikon, Green Onion, Aioli, Parmesan V 16 *<br>KIMCHI RICE, Bacon, Ginger, Egg, Green Onion GF, V 16 *<br>CHARRED BROCCOLINI, Lemon, Crispy Garlic GF, V  14<br>KIPFLER POTATOES, Beef Tallow, Caper, Shallot, Parsley GF 14<br>GARDEN GREENS, Chives, Dill, Mustard Vinaigrette VG, DF, GF 14<br>CORN SALAD, Tomato, Carrot, Peanut, Lime, Chili GF, DF 14<br>SHOESTRING FRIES, V 12                                                                                                                                              |

\* CHEFS CHOICE

V – VEGETARIAN | VG – VEGAN | VGA – VEGAN OPTION AVAILABLE | DF – DAIRY FREE | GF – GLUTEN FREE

Please note this menu is built on seasonality and elements of dishes are subject to change.

Our dishes may contain allergens including milk, eggs, wheat, peanuts, and tree nuts. While we take care with dietary requests, trace elements may be present. Please inform our team of any allergies. All seafood is Australian-sourced. A 15% surcharge applies on Sundays and public holidays. Prices include GST.



## WHO WE ARE

Langlands is your neighborhood restaurant & bar serving contemporary Australian cuisine. High quality, thoughtfully sourced food & wine with touches of European flair and Asian-inspired flavours.

We predominantly source from regional Victoria and greater Australia based on the season. The provenance of our ingredients is of paramount importance. The wine list is curated from our backyard and afar, celebrating all that's Australian while paying homage to the old world.

## HOW TO ENJOY

Order for the table, not just yourself – our dishes are made for sharing and sparking conversation. Large plates are protein-based and best enjoyed with a selection of sides, while our starters are perfect for passing around.

## THOUGHTFULLY SOURCED, CAREFULLY SERVED

We take pride in sourcing the freshest ingredients from local farmers and small producers across Victoria and Australia, ensuring every dish supports the local community and promotes sustainable food production. All our seafood is proudly sourced from Australia.

## UP-CYCLED FOOD WASTE

Through our partnership with Bardee, we upcycle food waste into high-value fertiliser and protein products using cutting-edge black soldier fly technology. This initiative diverts waste from landfill, reduces greenhouse gas emissions, and contributes to a circular economy by supporting sustainable agriculture.

## ELECTROLYSED WATER

As Australia's largest integrated installation of eWater, we reduce our chemical and carbon footprints while ensuring hospital-grade cleaning. eWater's biodegradable disinfectants and sanitisers provide a safer environment for our guests and colleagues with environmental benefits. It's part of our broader commitment to sustainability.

## SUPPORTING BACKYARD HONEY

At Langlands, sustainability is at the heart of everything we do, from farm to fork, and beyond. We've purchased a honeybee colony and hive through Backyard Honey, helping to support local pollination and enjoy the purest raw honey straight from the hive. This partnership is just one of the many ways we work to protect the environment and nurture a healthier ecosystem.