

VEGAN TASTING MENU

6 COURSE \$220 PP

Around Australia Matching Wines +\$100 pp

Around the World Matching Wines +\$140 pp

Temperance Matching Beverage + \$60 pp

Leeks, kipfler, nasturtium pesto, miso, chives

Whipped soy tofu, roasted onions, black fungus & shiitake,
dashi, radish, nasturtium

Celeriac remoulade, green apple, yuzu koshu, peas, asparagus

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,
coconut labneh, sugarloaf cabbage

Smooth polenta, ratatouille, brussel sprout,
charred pickling onions, almonds

Spiced mixed berries, tapioca tuile, vanilla cream



There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% surcharge applied to Sundays and 15% on public holidays.

MATCHING BEVERAGES

AROUND AUSTRALIA MATCHING WINES

- NV House of Arras 'Brut Elite' Sparkling, TAS
- 2023 The Somm and The Winemaker Arneis, Orange, NSW
- 2022 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA
- 2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC
- 2021 Cullen 'Diana Madeliene' Cabernet Blend, Margaret River, WA
- 2021 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA



AROUND THE WORLD MATCHING WINES

- N.V. Perrier-Jouët 'Grand – Brut' Champagne, FRA
- 2021 Szepsy 'Madi' Furmint, Tokaj, HUN
- 2021 Jean-Louis Chavy Chardonnay, Bourgogne Blanc, Burgundy, FRA
- 2022 Felton Road 'Bannockburn' Pinot Noir, Central Otago, NZ
- 2019 Mura Mura 'Faset' Nebbiolo, Barbaresco, Piedmont, ITA
- 2021 Vietti Moscato, Piedmont, ITA



TEMPERANCE MATCHING BEVERAGE

- NV French Bloom 'Le Blanc' Sparkling, FRA
- NON 8 Torched Apple and Oolong, VIC
- NV Zeitgeist Riesling, Rüdeseheim, GER
- NON 3 Toasted Cinnamon and Yuzu, VIC
- NV Señorío de le Tautila Tempranillo, ESP
- Peach Blossom Iced Cha

