

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

Tataki courge, chipotle

Tofu, onion, shiitake, black fungus, dashi, nasturtium

Pumpkin, cashew, hazelnuts, fried sage

Almond polenta, cauliforets, Brussel sprout, onions, basil

Sugarloaf cabbage, shimeji, coconut, tahini, nasturtium

Spiced berries, tapioca, vanilla cream

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products

MATCHING BEVERAGES

AROUND AUSTRALIA MATCHING WINES

- NV House of Arras 'Blanc de Blanc' Sparkling, TAS
- 2023 The Somm and The Winemaker Arneis, Orange, NSW
- Regal Rouge Livley White Vermouth, Multiregional, NSW
- 2023 Fire Gully Chardonnay, Margaret River, WA
- 2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC
- 2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA



AROUND THE WORLD MATCHING WINES

- N.V. Perrier-Jouët 'Grand – Brut' Champagne, FRA
- 2022 Famiglia Statella 'Etna Bianco', Mount Etna, ITA
- NV Amanoto Junmai Daiginjo 35, Akita, JAP
- 2018 Domaine La Croix St Laurent 'Caillottes', Sancerre, FRA
- 2021 Nanny Goat 'Queensberry' Pinot Noir, Central Otago, NZ
- 2020 Markus Molitor 'Zeltinger Schlossberg Auslese Goldkapsel' Riesling Mosel, GER



TEMPERANCE MATCHING BEVERAGE

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

