

# BEST OF AUSTRALIA

## 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

### Menu

Tataki courge, chipotle

Soy tofu, freekeh, carrot, corn, ice plant, radish, green dashi

Pea & broad bean tartlet, sugar snap, radish, kombu vinaigrette,

Cauliforet, pea, zucchini, squash, almond polenta, basil

Japanese eggplant, cauliflower, pomegranate, coriander, tahini

Hibiscus stone fruit, vermouth jelly, basil tapioca

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 Blancs' Sparkling, TAS
- 2023 The Somm and The Winemaker Arneis, Orange, NSW
- Regal Rouge Livley White Vermouth, Multi-Regional, 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, Carricante/Cataratto, Mount Etna, ITA
- NV Amanoto Junmai Daiginjo 35, Akita, JAP
- 2022 La Croix St Laurent 'Caillottes' Sauvignon Blanc, 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