

BEST OF AUSTRALIA

VEGAN TASTING MENU



6 Course \$175 pp

Around Australia Matching Wines +\$100 pp

Around the World Matching Wines +\$140 pp

Temperance Matching Beverage +\$60 pp

Menu

Tataki courge, chipotle

Gazpacho Muciano, capsicum, togarashi, celery

Confit leek, hazelnut, sunchoke, onion soubise, basil oil

Ancient grains, yellow romesco, cauliflower blossom, kombu

Vegetable tartlet, pumpkin, oyster mushroom

Hibiscus apple, 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 Riesling Freak 'No. 4' Riesling, Eden Valley, SA
- 2023 Voyager Estate Chardonnay, Margaret River, WA
- 2022 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC
- 2015 Hickbotham 'Brooks Road' Shiraz, McLaren Vale, SA
- 2021 Robert Steen 'Harvest Gold' Semillon, Mudgee, NSW

Around The World Matching Wines

- N.V. Perrier-Jouët 'Grand – Brut' Champagne, FRA
- 2021 Rudi Rabl Spiegel Gruner Veltliner, Kamptal, AUS
- 2021 Château de Parnay Saumur 'Le Blason' Chenin Blanc, Loire Valley, FRA
- 2021 Siduri Pinot Noir, Russian River, USA
- 2019 Martoccia di Brunelli Luca Sangiovese, Brunello di Montalcino, ITA
- 2018 Royal Tokaji '5 Puttonyos', Tokaj, HUN

Temperance Matching Beverage

- NV French Bloom 'Le Blanc' Sparkling, FRA
- NON 7 Stewed Cherry and Coffee, VIC
- NV Zeitgeist Riesling, Rudesheim, GER
- NON 3 Toasted Cinnamon and Yuzu, VIC
- NV Señorío de le Tautila Tempranillo, ESP
- Peach Blossom Iced Cha