



Degustation Vegetarian Menu

*Five course menu for \$119 per person
Enjoy paired with matching wines \$49*

House made Focaccia | mustard and tarragon butter

FIRST COURSE

Tacos | coleslaw | avocado | charred sweet corn | Cajun spice

Paired with La Boheme, NV, Cuvee Rosé Sparkling, Yarra Valley, VIC

Aromas of cream, biscuit, hazelnuts and brioche on the nose and dry a crisp finish on the palate

SECOND COURSE

Confit tomatoes filled with mozzarella | sweet and sour eggplant | celery | red pesto | basil oil

Paired with La Boheme, 2019, 'Act Three' Pinot Gris Yarra Valley, VIC

Ripe pear and peach on the nose, creamy mouthfeel, perfectly balanced with crisp acidity

THIRD COURSE

Spaghetti alla chitarra | creamy mushroom sauce | pickled mushroom | parmesan crisp

Pair with Pedestal Chardonnay 2021 'Larry Cherubino' Margaret River, WA

Aromas of lemon, peaches and tropical fruits on the nose, Fine balanced acid and oak with a long finish

MAIN COURSE

Tempura tofu | miso roasted cauliflower | charred eggplant puree | yuzu pickled cauliflower

Paired with Hentley Farm, 2020, 'Shiraz, The Villain & Vixen, Barossa Valley, SA

A bit earthy and dark red fruit on the nose, Medium body, very juicy, dark plum and berries on the palate

DESSERT

Lemon tart | lemon custard | pavlova | lemon macaron | yoghurt ice cream

Paired with De Bortoli, NV, Prosecco King Valley, VIC

Fruit-driven with hints of green apple, tastes of fresh pithy lemon, gentle creaminess on the palate

Please discuss with your waiter should you have any dietary requirements.