



VEGETARIAN MENU
AUTUMN 2024

House-Made Focaccia, Lemon and Parsley Butter

SAUTÉED BROCCOLINI (vg, gf)

white miso dressing, sesame, mushroom crisp, celery mayo, chilli

NV Howard Park 'Jeté Brut', Margaret River, WA

This Chardonnay & Pinot Noir is created by Howard Park in the Great Southern of Western Australia. This sparkling went through the "méthode traditionnelle", oaked in aged French barrels and left on lees for 24 months, which leaves you with notes of white strawberries, peach blossom & lemon drizzle, finishing up with vanilla and brioche.

ROASTED PUMPKIN (vg, gf, n)

quinoa, toasted walnut, pesto, balsamic glaze, pumpkin seed

2022 Voyager Coastal 'Chardonnay', Margaret River, WA

This Chardonnay flourished with warm days and cool nights to fully enhance its flavours. Ripe yellow peaches and a hint of vanilla with a delicate & refreshing finish. This Wine showcases complexity and texture, it is easy to drink and perfectly matched with this dish.

TUSCAN CABBAGE TORTELLINI (vg, n)

almond, yellow romesco sauce, rocket pesto, crispy kale, chilli oil

2021 Three Elms 'Gewürztraminer', Frankland River, WA

This wine, from the Frankland River is known for its origin coming from the Alsace area. Aromas of pink musk & rose petals erupt into the air as you open up this Gewürztraminer, followed then by lychees, poached pears and a scent of cinnamon. This wine tastes distinctly rich with its pear flesh notes, and a balanced acidity.

PLANT-BASED MEATBALL (vg, gf)

carrot purée, pickled onion, bulgogi glaze, chilli

2021 Leeuwin Estate Art Series 'Shiraz', Margaret River, WA

This fragrant and perfumed Shiraz, is just another highlight of Western Australia we have to offer. The palate delivers plenty of primary fruit flavours. Blueberries, mulberries, notes of violets and rose petals, just with the right amount of acidity and a long and balanced finish.

DARK CHOCOLATE (vg, gf)

passion fruit and blood orange jelly, cacao nib tuile, passion fruit sorbet

2023 Stormflower 'Botrytis SBS', Margaret River, WA

This dessert wine has beautiful clean aromas of grapefruit rind, lemonade, hints of honeysuckle and jasmine. The palate is light and textured and the sweetness of the wine is well balanced by soft refreshing acids and a long finish of honeycomb and marmalade. A perfect match to finish your degustation.

Five course tasting menu for \$130 per person

Matching wines \$85 per person

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan

Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.