



VEGETARIAN DEGUSTATION  
AUTUMN 2026

House-Made Focaccia | Tomato, Chilli & Fennel Butter (v)

PICKLED CUCUMBER CEVICHE (vg, gf, df)

elderflower, apple & celery sauce, jalapeño aioli, celery oil, apple crisp

**2025 Leeuwin Estate 'Art Series' Sauvignon Blanc', Margaret River, WA**

*Begin your experience with the Art Series Sauvignon Blanc, an elegant & memorable introduction. The nose reveals delicate aromas of kaffir lime blossom & jasmine, leading into a vibrant palate of grapefruit, native lime & tropical fruits. This vintage offers a crisp, coastal expression that beautifully complements the natural sweetness of the cucumber & sets the tone for the journey ahead.*

---

24 MONTH AGED PARMESAN RAVIOLO (v)

mushroom consommé, tempura enoki, crispy shallot, chive

**2025 Tar & Roses 'Pinot Grigio', Nagambie, VIC**

*This Victorian Pinot Grigio is recognised for its signature blush hue & beautifully textured palate. It reveals elegant notes of nashi pear, white stone fruit & honeysuckle. It's refreshing acidity cuts effortlessly through the richness of the 24-month aged Parmesan, balancing the intensity while allowing the cheese's delicate, nutty flavours to linger.*

---

BAKED BEETROOT (vg, gf, df, n)

buckwheat, beetroot hummus, radicchio, macadamia, basil

**2025 Risky Business 'Luxe Riesling', Mount Barker, WA**

*This "off dry" wine with mouth filling sweetness has notes of lemon, lime & apple blossom followed by aromas of lychee & blossom. This "Kabinett style Riesling" showcases a great wine from Mount Barker, adding a well-balanced experience when paired with our baked beetroot.*

---

TEMPURA GLOBE ARTICHOKE (vg, gf, df, n)

cherry puree, peanut, eggplant, duxelles, vegetable jus

**2023 Leeuwin Estate 'Prelude' Cabernet Sauvignon', Margaret River, WA**

*This wine is ripe & intense with notes of blackberries, chocolate, tobacco leaf, cassis, leather, & superbly integrated oak. Seamless, with a very long palate on which the intensity is maintained throughout, it finishes soft, silky & slightly gravelly at the same time. Perfectly matched with the tempura globe artichoke.*

---

COPACABANA (vg, gf, df)

chocolate coated coconut cream, mango & passionfruit tapioca, lime & cucumber sorbet

**2023 Stormflower 'Botrytis SBS', Margaret River, WA**

*This dessert wine presents bright, refined aromas of grapefruit rind, layered with delicate notes of honeysuckle & jasmine. The palate is light yet textural, with a gentle sweetness beautifully balanced by soft, refreshing acidity. A lingering finish of honeycomb & marmalade provides an elegant conclusion to your degustation experience.*

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.