



VEGETARIAN DEGUSTATION  
SPRING 2024

House-Made Focaccia, Sun-Dried Tomato Butter

COMPRESSED WATERMELON (vg, gf)

cucumber & radish salsa, avocado, salted plum purée, sesame, dashi cream

**2021 Leeuwin Estate 'Brut', Margaret River, WA**

*This Western Australian Sparkling from Margaret River is made with traditional techniques. The palate is fine, delicate and clear on the nose featuring notes of grapefruit, apple & lemon curd. Finishing up with gentle layers of cinnamon, sesame & floral notes of jasmine. A perfect match with this dish to start your tasting journey.*

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STUFFED PUMPKIN FLOWER (vg)

crispy couscous, green harissa, ratatouille, pickled cherry tomato

**2023 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" showcases a great wine from Mount Barker to pair with our chicken roulade.*

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EGGPLANT TORTELLINI (vg)

yellow romesco sauce, peperonata, charred onion, cavalo nero crisp

**2022 Evoi 'Chardonnay', Margaret River, WA**

*This Chardonnay is another showcase of what Western Australia has to offer. This wine is perfectly balanced with notes on the palate of white peach, nectarine & fig, a hint of toast & savory notes, finished by hazelnut & cashew.*

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PLANT-BASED MEATBALL (vg, gf)

sweet potato & miso purée, crispy kale, rice cracker

**2022 Moss Wood "Amy" 'Cabernet-Blend', Margaret River, WA**

*This Cabernet Blend has notes of cherry chocolate, blueberry, blackberry & cedar, defined by soft tannins, is another great wine from Margaret River. It is medium- full bodied, intense, fleshy and yet elegant to drink, a perfect pair with our Margaret River Wagyu Beef.*

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PINEAPPLE TART (vg, gf)

tonka bean ganache, shortbread, pineapple & lime jelly, coconut ice cream

**2021 Heggies Estate 'Botrytis Riesling', Eden Valley, SA**

*As a result of the 3<sup>rd</sup> dry winter in the Eden Valley, this Botrytis Riesling grew under almost perfect conditions, creating aromas on the nose of honeycomb, marzipan & cumquat. The palate is full of dried citrus, fresh apricots, lavender; a well-balanced sweetness with slight acidity to complement this dessert.*

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.