VEGETARIAN DEGUSTATION
SUMMER 2026

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

PICKLED MELON CEVICHE (vg, gf, df)
tiger's milk, green chilli, charred pickled baby onions, chilli oil, lime, sea vegetables

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.

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24 MONTH AGED PARMESAN RAVIOLO (v)
mushroom consommé, 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.

STUFFED COURGETTE FLOWER (v, gf)
onion, black olive tapenade, ratatouille, pickled courgette, pommes anna, 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.

PAVOLA (v, gf)
grapefruit custard, grapefruit chantilly, grapefruit salad, raspberry sorbet

2022 Pressing Matters 'R139', Coal River Valley, TAS
This elegant dessert Riesling presents intense aromas of lime, apricot & honeysuckle, with delicate floral notes. The palate is rich and luscious, with concentrated sweetness beautifully balanced by vibrant, refreshing acidity. A lingering finish of cumquat, preserved lime & honey provides a refined conclusion to your degustation experience.

Five course tasting menu for $145 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.