



PLANT BASED MENU
SUMMER 2023

House-made Focaccia, lemon and parsley butter

GOLDEN BEETROOT TARTARE (vg, gf)
capers, shallot, radish, miso mayonnaise

2021 Vasse Felix 'Idee Fixe' Brut Rose, Margaret River WA

Exuberant with perky minerality, the palate transitions elegantly from hints of Australian finger lime pearls, racy cherry and pink rose petal, to an energetic sea foam mousse. Poised Rose of pale salmon hues with fine energetic beads. Red cherries, wild strawberries and goji berries.

ZUCCHINI & ROASTED GARLIC SOUP (vg, gf)
carrot puree, vegetables brunoise

_2022 Dal Zotto 'Pinot Grigio', King Valley, VIC

Aromatics of fennel, pear flesh and a real presence of an indefinable yet enticing complexity; the palate is all about freshness, as the dry, taut and savoury nature of the wine demands another mouthful, as the wine is full of crunchy and refreshing fresh fruit; a touch of nuttiness on the finish maintains the Italian feel to the wine.

TUSCAN CABBAGE TORTELLINI (vg, n)
almond, yellow romesco sauce, rocket pesto, crispy kale, chilli oil

2022 In Dreams 'Chardonnay', Yarra Valley, VIC

The Yarra Valley, with more than 80 Vineyards, is renowned for their Chardonnays. This Chardonnay from 'In Dreams' is mouth-wateringly creamy. The flavours of lemon curd and jasmine are cradled by lightly toasted oak. Beautifully fruity, textured and mouth-filling, it's masterfully constructed and incredibly more-ish.

PLANT-BASED MEATBALL (vg, gf)
onion & shio koji, celery, vegetable demi glaze sauce

2022 Dal Zotto 'Barbera', King Valley, VIC

We love Barbera for its freshness & vibrancy. This grape originally comes from the northern Piedmont region in Italy. The nose exhibits plum and orange rind with spicy and savoury undertones. On the palate, expect plum & spices, backed up with savoury notes and a lengthy elegant finish.

RASPBERRY DARK CHOCOLATE SLICE (vg, gf)
cacao nib tuile, olive oil, raspberry ganache & sorbet

2018 Sittella 'Cane Cut Verdelho', Swan Valley, WA

Verdelho originated throughout Portugal. It made its way over to Australia in the 1820s and was used in the production of fortified wines. Sittella located in the beautiful Swan Valley created a beautiful 'Cane cut Verdelho' with fruity notes and its light freshness and decent sweetness.. A perfect match to finish your Degustation.

Five course tasting menu for \$119 per person
Matching wines \$75 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.