

VEGAN DEGUSTATION MENU

6 COURSE TASTING \$155

MATCHING WINES \$75

ARTISAN BREAD AND MOUNT ZERO EXTRA VIRGIN OLIVE OIL

CHEF'S CANAPE

ROAST BEETROOT, beetroot crisps, pickles, hazelnut praline,
balsamic

2022 Rieslingfreak 'No.3', Clare Valley, SA

CONFIT FENNEL, saffron and verjuice vinaigrette, finger lime

2022 Rameau d'Or 'Petit Amour' Rosé, Provence, FRA

TEMPURA BABY EGGPLANT, tamarind, ginger, coriander

2021 Pedestal Chardonnay, Margaret River WA

CHARCOAL ROAST CARROT, black garlic glaze, farro, parsley
emulsion

*2020 Dominique Portet 'Fontaine' Cabernet Sauvignon, Yarra Valley
VIC*

GRANNY SMITH APPLE SORBET, poached apple, lime & mint

NV Corrado Tonelli Visner di Pergola, Marche ITA

PLEASE ALLOW 2 HOURS FOR TASTING MENU