

VEGETARIAN DEGUSTATION MENU

6 COURSE TASTING \$155

MATCHING WINES \$75

ARTISAN BREAD AND HOUSEMADE BUTTER

CHEF'S CANAPE

WOODSIDE GOAT CHEVRE MOUSSE, beetroot, balsamic,
hazelnut praline

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

CONFIT FENNEL, fennel cream, saffron and verjuice

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

ROAST BABY CAULIFLOWER, tamarind, black garlic, labne

2021 Pedestal Chardonnay, Margaret River WA

FARRO RISOTTO, roast chestnut, parsley, mushroom

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

SUPPLEMENTARY CHEESE COURSE (\$15)

Available before or after dessert, ask for today's selection

DARK CHOCOLATE CRÈMEUX, tonka bean ice cream, banana,
dulce de leche

NV Corrado Tonelli Visner di Pergola, Marche ITA

PLEASE ALLOW 2 HOURS FOR TASTING MENU