

Vegetarian Tasting Menu \$180.00 per person  
with Matched Wines \$295.00 per person

Cauliflower, Sorrel and Spiced Vinegar  
*Château Belá Riesling 2009 - Štúrovo, Slovakia*

Leeks and Seaweed Butter  
*Chikuma Nishiki 'Kizān Sanban' Junmai Ginjo - Nagano, Japan*

A simple dish of Potato cooked in the earth it was grown  
*Damijan Podversic 'Kaplja' 2006 - Friuli, Italy*

Cucumbers, Holy Flax, Sauce of Burnet  
*Gaia 'Thalassitis' Assyrtiko 2012 - Santorini, Greece*

Onions, Kale, Mustard Oil  
*Between Five Bells Rosé 2011 - Geelong, Victoria*

Fresh Polenta and Thyme  
*Pyramid Valley 'Twin Valleys' Savagnin Rose 2010 - Marlborough, New Zealand*

Vinegar Ice Cream  
*Causse Marines 'Grain de Folie' 2012 - Gaillac, France*

Plight of the Bees  
*Château Pierre Bise 'Les Rouannières' 2010 - Coteaux de Layon, France*

September 2013