

SHORT COURSE

VEGETARIAN



Amuse

Assorted Smoked and Pickled Mushrooms,
Green Onion, Olive Oil Caviar

Beetroot Two Ways, Truffle Ricotta, Hazelnut

Shadow of Blue Tart, Waldorf Salad,
Mustard Grapes & Figs

Orecchiette, Smoked Mushroom, Truffled Duxell,
Gremolata, Hazelnut

Potato Gnocchi, Mascarpone, Parmigiano Reggiano,
Burnt Sage

Deconstructed Poppy-seed & Orange Cheesecake,
Pickled Strawberry, Native Apple, Rhubarb, Native
Berries, White Chocolate



\$110.00 pp

(Matching Wines Available \$70 pp)



*Dietary requirements cannot be catered for unless
advised 48 hours prior*