

FIVE COURSE VEGETARIAN



Amuse

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



\$85.00 pp

(Matching Wines Available \$55 pp)

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

