

# TASTING MENU

## VEGAN

Leeks, kipfler, nasturtium pesto, miso, chive dressing  
*G.H. Mumm Grand Cordon Brut, Champagne, France*

Charred vegetables, sunchoke, peppers, brussel sprouts, snake beans, corn  
*2020 J Moreau Petit Chablis, Burgundy France*

Richmond pumpkin panna cotta, fermented mushroom, black garlic,  
hemp cracker, kombu, red shiso  
*2021 Yangarra Estate Rosé, McLaren Vale, SA*

Roasted miso eggplant, broccolini, burnt onions  
*2021 Eden Road Chardonnay, Tumbarumba NSW*

Salt baked celery root, quinoa, pickled daikon, coconut labneh, sugarloaf  
*2018 Poggiotondo Chianti, Tuscany, Italy*

Roasted pineapple, lime, coconut sorbet, charcoal meringue  
*2021 Frogmore Creek Iced Riesling, Coal Valley TAS*

6 COURSE \$210 PP  
WINE PAIRING + \$95 PP

