

CHEF'S TASTING MENU

VEGAN

Leeks, kipfler, nasturtium pesto, miso & chive

N.V. House of Arras 'Brut Elite' Sparkling, Tasmania

N.V. Perrier-Jouët 'Grand Brut' Champagne, France

Whipped soy tofu, roasted onions, black fungus & shiitake, dashi, radish, nasturtium

2018 Penfolds Bin 311 Chardonnay, Adelaide Hills, Tumbarumba, Tasmania

Dewazakura Dewasansan Junmai Ginjo Saké Yamagata Prefecture, Japan

Celeriac remoulade, green apple, yuzu koshu

2022 Bests Riesling, Great Western, Victoria

2021 Benito Ferra 'Terra d'Uva' Greco di Tufo, Campania, Italy

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,
coconut labneh, sugarloaf cabbage

2022 Philip Shaw 'No.8' Pinot Noir, Orange, NSW

2018 Kir-Yianni Xinomavro, Naoussa, Greece

Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice

2022 Cullen Cabernet Sauvignon/Merlot, Margaret River, WA

2017 Gomez Cruzado 'Reserva Vina Dorana' Tempranillo, Rioja, Spain

Spiced mixed berries, tapioca tuile, vanilla cream

2021 Frogmore Creek 'Iced Riesling' Tasmania|

2021 Vietti Moscato, Piedmont, Italy



6 COURSE \$210 PP

AUSTRALIAN ICONS MATCHING WINES+ \$80 PP

AROUND THE WORLD MATCHING WINES + \$120 PP

There is a 15% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.

10% surcharge applied to Sundays and 15% on public holidays.