

VEGAN TASTING MENU

6 COURSE \$220 PP

Around Australia Matching Wines +\$80 pp

Temperance Matching Beverage + \$45pp

Leeks, kipfler, nasturtium pesto, miso, chives

NV House of Arras 'Brut Elite' Sparkling, TAS

NV French Bloom 'Le Blanc' Sparkling, FRA

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

NV Chambers Dry Flor Yeast Apera, Rutherglen, VIC

NON 8 Torched Apple and Oolong, VIC

Celeriac remoulade, green apple, yuzu koshu, peas, asparagus

2022 Riesling Freak No. 3 Riesling, Clare Valley, SA

NV Zeitgeist Riesling, Rudesheim, Germany

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,

coconut labneh, sugarloaf cabbage

2022 Wines of Merritt 'Cowaramup' Chardonnay, Margaret River, WA

Upgrade to 2022 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA +\$15

NON 3 Toasted Cinnamon and Yuzu, VIC

Smooth polenta, ratatouille, Brussel sprout, charred pickling onions, almonds

2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC

NV Señorío de le Tautila Tempranillo, ESP

Spiced mixed berries, tapioca tuile, vanilla cream

2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA

Peach Blossom Iced Cha



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.