

## VEGETARIAN DEGUSTATION MENU

\$120pp, 6 Courses

\$135pp, 7 Courses

\$185pp with Matching Wines, 6 Courses

\$195pp with Matching Wines, 7 Courses

I

Roasted Peaches, Fennel Salad,  
Spiced Lavender Honey *gf*  
*Lamberti Della Venezia, Veneto, Itl Pinot Grigio IGT*

II

Roasted Cauliflower with Raz el Hanout, Soaked Raisins and Toasted Almonds,  
Smoked Yoghurt *gf*  
*Burkin-Wolf Trocken Riesling, Mosel DE QBA*

III

Charred Radicchio, Pine Nuts, Shallots and Apple Puree *gf*  
*83 Rose Mouvedre, Cinsault, Grenache. Cotes de Provenance*

IV

Porcini Mushrooms, Pearl Barley, Confit Mushrooms, Black Garlic  
*Terra Sancta Estate Pinot Noir, Central Otago, NZ*

V

Three Cheese Risotto with Roasted Pumpkin and Pumpkin Seed *gf*  
*Yalumba 'The Cigar' Cabernet Sauvignon, Coonawarra, SA*

VI

Coffee Marquise with Mascarpone, Orange Gel, Citrus Wafers  
and Chocolate Rocks *agf*  
*Campbell Rutherglen, Topaque, Murray Valley, VIC*

VII

Will Studd Brillat Savarin Champagne, France  
Pasteurised Cows Milk, Decadent Triple Cream Cheese  
*Joseph Chromey, Botrytis Riesling, TAS*