

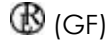


Degustation

Vegan

5 Course or 7 Course

Semi dried tomato, nasturtium flower tea



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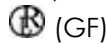
Asparagus, braised morel, grapefruit, hazelnut
(7 course menu only)

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Lentil gnocchi, onion, turnip, liquorice crumb

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Texture of cauliflower, raisin walnuts, parsley

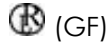


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Glazed and grilled spiced eggplant, black garlic romesco,
apple, shiso, eggplant, artichoke, zucchini

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Coconut gelato, fennel salad, preserved lemon
(7 course menu only)



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Red fruit, basil sorbet, lemon balm, plum powder

*5 Course Menu \$135.00 per person
Matching Wine an additional \$60*

*7 Course Menu \$165.00 per person
Matching Wine an additional \$75*



Denotes sourced within the radius of 100 miles,
with 80% local or regional ingredients.

A 1.5% surcharge applies for the use of Visa and Master Cards
2.25% surcharge applies for the use of American Express and Diners Cards