

Vegan tasting menu

Cucumber

with coconut yogurt, wasabi and shiso

Panisse

with macadamia, broccolini and chicory

Roasted beetroot

with black rice, purple mustard and dill

Charcoal grilled fennel

with burnt apple and pickled rhubarb

Raspberry and native lime spice

Feijoa

with passionfruit and coconut

Six course 110

Wine pairing 89



Please note discounts and special offers will not be applicable on the tasting menu