

Vegetarian tasting menu

Figs

with house made ricotta, fresh pistachio and watercress

Panisse

with macadamia, broccolini and chicory

Roasted beetroot

with black rice, purple mustard and dill

Roast king brown mushroom

with butternut pumpkin, radicchio and capers

Raspberry and native lime splice

Chocolate

with dulce de leche, buckwheat and cocoa nibs

Six course 110

Wine pairing 89



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