

Vegetarian Tasting Menu

Six course 115
Wine pairing 89

Ricotta agnolotti

with broad beans, lemon and parmesan

Pannise

with macadamia, broccolini and chicory

Roasted beetroot

with black rice, purple mustard and dill

Roast king brown mushroom

with butternut pumpkin, radicchio and capers

Blood orange

with goats cheese and gin

Chocolate

with dulce de leche, buckwheat and cocoa nibs



Please note discounts & special offers are not applicable on the tasting menu.

Vegan Tasting Menu

Six course 115
Wine pairing 89

Cucumber

with coconut yogurt, wasabi and shiso

Pannise

with macadamia, brocolini and chicory

Roasted beetroot

with black rice, purple mustard and dill

Charcoal grilled fennel

with burnt apple and pickled rhubarb

Blood orange and gin

Mango and passionfruit tart



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