



VEGETARIAN DEGUSTATION

FIVE COURSE FOOD MENU | \$99 PER PERSON
FIVE COURSE FOOD & WINE PAIRED MENU | \$149 PER PERSON

Crispy Fried Oyster Mushroom

Spoe de Frijoles Negro, Avocado & Corriander [DF, GF]

Roasted Jerusalem Artichoke

Potato Tuile & Black Garlic [GF]

Sous Vide Celeriac

Broad Bean, Forest Fungi & Gruyere [GF]

Oven Baked Gnocchi

Smoked Beetroot & Goats Cheese [VG, DFO]

Golden Mess

Chardonnay, Chantilly & Passionfruit [GF]

DF - Dairy Free GF- Gluten Free V- Vegetarian VG- Vegan
DFO- Dairy Free Option GF- Gluten Free Option VO- Vegetarian Option VGO- Vegan Option