



Chef's 7 Step Vegan Tasting Menu

\$129

Short Crust Mini Tart, Capsicum, Tomato, Basil & Lemon Balsamic

Diced Watermelon, Roasted Chilli Oil, Orange & Pickled Fennel

Caponata Tortellini, Peperonata Puree, Tomato, Olive, Pickled Onion

Artichoke Emulsion, Roasted Kipfler Potato, Confit Fennel, Asparagus, Pickled Onion, Pumpkin Seed & Roasted Macadamia, Radish, Leaves & Flowers

Campari, Orange & Olive Oil Espuma, Blood Orange Sorbet

Vanilla Compressed Peach & Raspberry Salad, Peach Gel, Roasted Almond, Raspberry Sorbet & Lemon Balm

Petit fours

\$199 (with matching wine) **\$259** (with premium matching wine)

matching wine includes : 3 x half glasses + 45ml dessert wine

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES PRIOR TO ORDERING
A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS | ONE BILL PER TABLE | 10% SURCHARGE SUNDAYS