



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 WEEKENDS

PANE (BREAD)

Daily Baked Bread, Extra Virgin Olive Oil, Lemon Balsamic Reduction	15
Sourdough, Noosa Reds Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	22

PIZZA

Italian Tomato, Baby Spinach, Roast Capsicum, Pumpkin, Vegan Cheese	35
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PASTA

Spaghetti, Noosa Reds Heirloom Tomatoes, Pickled Onion, Garlic, Chilli, White Wine, Tomato Oil, Pistachio & Basil	35
Caponata Tortellini, Peperonata Puree, Tomato, Olive, Pickled Onion	43

SECONDI (MAIN COURSE)

Artichoke Emulsion, Roasted Kipfler Potato, Confit Fennel, Asparagus, Pickled Onion, Pumpkin Seed & Roasted Macadamia, Radish, Leaves & Flowers	39
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INSALATE (SALADS)

Peperonata, Noosa Reds Heirloom Tomatoes, Fig, Roasted Hazelnut, Lemon Balsamic, Rocket & Basil	35
Watermelon, Noosa Reds Heirloom Tomatoes, Pickled Onion, Radish Chilli Oil, Pea shoots, Nasturtium	30
Green Beans, Broccolini, Roasted Carrot, Olive Oil, Roasted Almonds	17
Mixed Leaves, Red Onion, Balsamic Vinaigrette	15

DOLCI (SWEETS)

Vanilla Compressed Peach & Raspberry Salad, Peach Gel, Roasted Almond, Raspberry Sorbet, Lemon Balm	22
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