



4 COURSE VEGAN TASTING MENU

\$129 pp (no beverages)

\$199 pp with paired wine

(includes 3 x half glasses + 45ml 2016 Château Coutet '1er Cru')

1st COURSE

Ciabatta, Local Heirloom Tomatoes, Kalamata Olive,
Basil & Champagne Vinegar Sorbet

2020 Matroberardino Fiano - *Campania, Italy*

2nd COURSE

Romesco Sauce, QLD Heirloom Tomatoes,
Beetroot, Radish, Red Onion, Basil

MV Pasqua 'Hey French' Gargenega/Pinot Bianco/ Sauvignon Blanc - *Veneto, Italy*

3rd COURSE

Onion Emulsion, Kipfler Potato, Confit Fennel,
Leek, Roast Carrot, Pickled Onion, Seeds & Nuts

2021 Masseria Li Veli Susumanielo - *Apulia, Italy*

4th COURSE

QLD Raspberry Sorbet, Roasted Almond, Fresh Raspberries, Basil

2009 Château Coutet '1er Cru' Sem/Sauv Blanc/Muscadelle - *Barsac, France*

GLUTEN FREE PASTA AVAILABLE – ADD 4

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

1.75% Surcharge Applied to AMEX | 1.1% Surcharge Applied to All Credit & Paywave

PANE (BREAD)

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

PASTA E RISOTTO

Penne, Broccolini, Olive, Mushroom, Garlic, Chili, White Wine, Roasted Tomato Oil	39
Carnaroli Risotto, Fennel, Leek, Pea, Spring onion, Leek Oil	39

SECONDI (MAIN COURSE)

Onion Emulsion, Kipfler Potato, Confit Fennel, Leek, Roasted Carrot, Pickled Onion, Seeds & Nuts	39
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INSALATE E CONTORNI (SALADS & SIDES)

Romesco Sauce, QLD Heirloom Tomatoes, Beetroot, Radish, Red Onion, Basil	35
Green Beans, Broccolini, Olive Oil, Roasted Almonds 17	
Mixed Leaves, Truffled Honey Vinaigrette (GF, DF)	16

DOLCI (SWEETS)

QLD Raspberry Sorbet, Roasted Almond, Fresh Raspberries, Basil	22
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Dedicated Vegan and Organic Wine are listed within our wine list.

We also stock a range of Non-Alcoholic wine and beer