



EUREKA 89

Vegetarian Degustation Menu

ZUCCHINI FLOWER, chevre, salmorejo, amaranth
Airlie Bank NV Sparkling, Yarra Valley Victoria

CAULIFLOWER custard, summer squash, peas, mushroom wafer
Frankland Estate Riesling 2016, Frankland River Western Australia

CONFIT LEEK, black garlic, kohlrabi, garlic chives
SC Pannell 'Arido' Rose 2015, Adelaide Hills South Australia
(7 course menu only)

EGGPLANT, pear, soybean curd, spring onion, hazelnut
Kooyong 'Massale' Pinot Noir 2015, Mornington Peninsula Victoria

SPELT, asparagus, rocket, parmesan oil
Kalleske 'Zietgeist' Shiraz 2016, Barossa Valley South Australia

CHEESE or SWEET, chef's selection
Sommelier selection
(7 course menu only)

CHOCOLATE parfait, raspberry, chocolate crisp
Sommelier selection

Tuesday to Thursday evenings & Sunday lunch

Your choice of:

5 courses

Food only - \$105 per person
With wines - \$160 per person

7 courses

Food only - \$140 per person
With wines - \$220 per person

Friday and Saturday evenings

7 courses only

Food only - \$140 per person
With wines - \$220 per person

Menu and wines subject to change