



# Vegetarian Degustation Menu

PUMPKIN, miso, smoked yoghurt, pepitas  
*Dewazakura Sake Sparkling Junmai, Yamagata JP*

BEETROOT, fresh milk cheese, oats, garlic chive  
*TWR 'Toru' Field Blend 2018, Marlborough NZ*

ROASTED PARSNIP, silken tofu, yuzukosho, macadamia  
*Vasse Felix Chardonnay 2017, Margaret River WA*  
*(7 course menu only)*

MUSHROOM, egg custard, celeriac, wakame  
*Simao & Co Tempranillo 2017, Alpine Valleys VIC*

POTATO, tallegio cream, celery, artichoke  
*Athletes of Wine 'Alto Alto' Red Blend 2017, Macedon Ranges VIC*

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

CHOCOLATE, coffee, passionfruit, milk sorbet  
*Sommelier selection*

## **Your choice of**

*5 courses \**

Food only - \$115 per person

With wines - \$175 per person

*\*not available Friday or Saturday evenings*

*7 courses*

Food only - \$150 per person

With wines - \$235 per person

**Menu and wines subject to change**



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