

Vegetarian

BUTTERMILK RICOTTA

kohlrabi, apple salad, nori yuzokosho
Chandon Blanc de Blancs NV, Yarra Valley VIC

ROASTED PUMPKIN*

white miso, celeriac gastrique, black rice
Voyager Estate Chenin Blanc 2018, Margaret River WA

HEIRLOOM BEETROOTS

horseradish, white balsamic, burnt leeks
Wittmann Riesling Trocken 2017, Rheinhessen GER

JERUSALEM ARTICHOKEs

gruyere cream, garlic aioli, vincotto
Ben Haines Pinot Noir 2019, Yarra Valley VIC

POTATO GALLETTE

toasted hemp, pickled mushrooms, caramelized yoghurt
Ministry of Clouds Tempranillo, Grenache 2018, McLaren Vale SA

CARROT

milk sorbet, lemon cremeux, nougatine
Sommelier selection

CHEESE*

cheesemonger selection
Sommelier selection

*7 course menu only

Menu and wines subject to changes