

EUREKA 89

Vegetarian Tasting Menu

EGGPLANT

tartare, white miso, kohlrabi remoulade, shiso tempura
Sartori Prosecco NV, Verona IT

CELERIAC

black garlic, toasted seeds emulsion, parmesan, whey
Second Glance Pet Nat, Multi SA

HEIRLOOM BEETROOT

mille feuille, milk cheese, white balsamic, horseradish
Tarrawarra Marsanne Rousanne Viognier, Yarra Valley VIC

18 HOUR ROASTED PUMPKIN

gruyere cream, caramelised pumpkin seed puree, soy seeds
Kumeu River Pinot Gris, Auckland NZ

SUGAR LOAF CABBAGE

kipfler mousseline, toasted nori, leeks filaments, puffed quinoa
Chalmers Greco, Heathcote VIC

SMOKED CARROTS

white bean hummus, buttermilk, verjuice, soy custard
Soul Growers Counoise Carignan, Barossa Valley SA

PARMESAN RAVIOLO

potato, cauliflower, truffled cream, baby kale
Onannon Shiraz, Mornington Peninsula VIC

CARAMELISED APPLE PARFAIT

parfait, dark chocolate, pickled blackberries, passionfruit
Sparkling Shiraz, Langhorne Creek SA

Menu and wines are subject to change