

EUREKA 89

Vegetarian Menu

INTERNATIONAL PINOT DINNER
TUESDAY 18TH AUGUST

ON ARRIVAL

Beetroot tartare, white balsamic, parmesan
crisp tartlet

Grilled zucchini, mozzarella, semi dried tomato
pesto, pie tee

ENTRÉE

Wild mushroom risotto, truffle,
chervil, mascarpone

MAIN COURSE

Celeriac galette, celery, black garlic, gruyere,
whely beurre blanc

DESSERT

Heidi Farm Gruyere
lavash, poached pear, muscatel