

vegetarian tasting menu

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potato soufflé, green goddess, radish
mushroom & rhubarb cannoli
charred pea & stracciatella tart

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summer consommé

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zucchini blossom, sweet corn, pine nut, wakame butter

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agnolotti, mascarpone, romesco, asparagus

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salt baked beetroot, charred kale, pickled walnuts

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malt ice cream, chocolate, macadamia, wattle seed

6 courses | 95 per guest

optional wine pairing | 65 per guest

Menu subject to change based on availability