

## Vegetarian Tasting Menu

### 5 Courses

Mary's salad, Mossy Willow vegetables, Vegan cheese, macadamia

Smoked Hawks Farm potato, barilla, green beans, sweet potato consommé

Miso glazed graffiti eggplant, clay baked kohlrabi, olive crumb, vegemite, sorghum

Mushroom Forestry parfait, lovage, wombok, Shiitake cracker

White chocolate mousse, blanc de blanc gel, Sunny Ridge strawberry sorbet, Chilean guava

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*five courses 165*

Wine pairings

*Discovery 105*

*Fine and Rare 165*

### 8 Courses

Mary's salad, Mossy Willow vegetables, Main Ridge goat cheese, macadamia

Charred watermelon, daikon, pickled lemon, white chocolate, beach succulents

Datterini tomato, beetroot crisp, tomato gel

Miso glazed graffiti eggplant, clay baked kohlrabi, olive crumb, vegemite, sorghum

Smoked Hawks Farm potato, barilla, green beans, sweet potato consommé

Mushroom Forestry parfait, lovage, wombok, Shiitake cracker

Gravenstein apple, Jerusalem artichoke ice cream

White chocolate mousse, blanc de blanc, Sunny Ridge strawberry, Chilean guava

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*eight courses 240*

Wine pairings

*Discovery 145*

*Fine and Rare 240*



*Please let us know of any dietary restrictions  
10% surcharge applies on Sundays & 15% on Public Holidays  
Menu items are subject to seasonal availability and may change*