




## Degustation

Vegan

5 Course or 7 Course

Semi dried tomato, nasturtium flower tea

 (GF)

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Zucchini, Bloody Mary gel,  
hazelnut, Espelette pepper, seaweed salt




(7 course menu only)

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Lentil gnocchi, onion, turnip, liquorice crumb

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Texture of cauliflower, raisin walnuts, parsley

 (GF)

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Glazed and grilled spiced eggplant, black garlic romesco,  
apple, shiso, artichoke, zucchini

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Coconut gelato, fennel salad, preserved lemon

(7 course menu only)

 (GF)

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Red fruit, basil sorbet, lemon balm, plum powder

*5 Course Menu \$135.00 per person*

*Matching Wine an additional \$60*

*7 Course Menu \$165.00 per person*

*Matching Wine an additional \$75*



Denotes sourced within the radius of 100 miles,  
with 80% local or regional ingredients.

**A 1.5% surcharge applies for the use of Visa and Master Cards**  
**2.25% surcharge applies for the use of American Express and Diners Cards**