



## Degustation

Vegan

5 Course or 7 Course

Carrot + Kumquat + pain d'epice

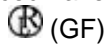


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Beetroot pastrami + mandarin + horseradish  
(GF - 7 course menu)

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Kohlrabi + Brussel sprouts + spiced hazelnut + nasturtium leaf chimichurri



(GF)

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Texture of cauliflower + raisin + walnuts + parsley



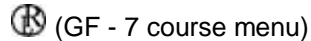
(GF)

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Lentil gnocchi + onion + turnip + liquorice crumb

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Red fruit + basil sorbet + lemon balm + plum powder



(GF - 7 course menu)

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Almond milk panna cotta + fig + raspberry + pistachio  
(GF)

*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**