



Vegetarian degustation menu

5 course / 85pp 7 course / 95pp

Beetroot tartare, riberry, wattle seed lavosh, horseradish

Truffle pecorino toastie

Truffle roasted Jerusalem artichoke, artichoke aioli

Pickled kohlrabi, macadamia, roasted cherries, red amaranth

Smoked ricotta gnudi, native pea salad

Spit roasted pumpkin, sage, lemon cream, pepita crumb,
black garlic

Rice milk, pine lime

Mango, chocolate pudding, coriander, rainforest lime