



Vegetarian degustation menu / 95pp

Beetroot tartare, riberry, wattle seed
lavosh, horseradish

Truffle pecorino toastie

Asparagus, potato, celeriac

Carrots, leeks, beets

Cauliflower, tea spiced prunes,
nasturtium

Truffle roasted Jerusalem artichoke,
artichoke aioli

Salt baked swede, roasted mushrooms,
saltbush, chestnut

Seasonal sorbet flavor

Milk chocolate, honeycomb sphere, pear,
caramel