Vegetarian Ala carte Menu

Wild garden tartlets
5

Heirloom tomato, stracciatella, rosemary flowers

28/38

BBQ greens, coconut, apple, sorrel, charcoal
28/38

Liquid butternut gnocchi, mushroom consomme,
30 /38

Caramalised endive, caramelised macadamia, carrot, muscovado

28/38

Textures of brussel sprouts, truffle cheese

28/38

Garden leaf salad 12
Heirloom tomato salad 14
Smoked potato puree 12
Sugar snap peas, feta, toasted seeds 12

7 Course tasting menu

Snacks

Heirloom tomato, stracciatella, rosemary flowers

BBQ greens, coconut, apple, sorrel, charcoal

Liquid butternut gnocchi, mushroom consommé

Caramalised endive, smoked macadamia, carrot, muscovado

Textures of brusslel sprouts and truffle

Chocolate honeycomb sphere, saffron, cardamom, ginger

7 course $140

Optional beverage pairing $95

10 Course tasting menu

Snacks

Heirloom tomato, stracciatella, rosemary flowers

BBQ greens, coconut, apple, sorrel, charcoal

Liquid butternut gnocchi, mushroom consommé

Textures of brussel sprouts, truffle cheese

Caramalised endive, smoked macadamia, carrot, muscovado

Glazed eggplant, shitake, peas, pods, pickles

Sheeps milk yogurt, strawberry and pink grapefruit icy pop

Robata pineapple, yuzu, buttermilk, kaffir lime

Chocolate honeycomb sphere, saffron, cardamom, ginger

10 course $170

Optional beverage pairing $110

Dessert

Robata mango, yuzu ice cream, kaffir lime & buttermilk
22

Caramelised apple skins & flesh, pain perdu macadamia cream, balsamic ice cream
22

Chocolate, honeycomb & vanilla sphere cardamom, saffron, ginger
22

Sheeps milk yogurt, coconut, honey dew, achacha
22

Pan fried holy goat cheese roast grapes, truffle honey
16