

Vegetarian Menu

Entrée

Jerusalem Artichoke *LG,D,N*
Macadamia | Dukkah | Herb Salsa | Goat's Curd 25

Halloumi *D,N*
Beetroot | Walnut | Balsamic | Focaccia 25

Main

Carnaroli Rice Risotto *LG,D,N*
Mushrooms | Onion | Garlic | Marsala | Almond 46

Gnocchi *D*
Zucchini | Asparagus | Onion | Garlic | Black Truffle 47

Herb Falafel *LG,D*
Mushrooms | Onion | Garlic | Marsala | Sumac Yoghurt 47

Dessert

Pistachio Gateaux *D,N,V*
Strawberry | Vanilla Ice Cream | Pistachio | Financier 19

Baked Alaska *LG,D,N*
Meringue | Passionfruit | Mascarpone | Amaretto | Rice Crisp 19

Tasmanian Cheese *D,N*
Muscatel Grapes | Apple | Walnut Bread | Lavosh 28

Point Signatures *Cooked at your table*

Crêpes Suzettes *D,V*
Grand Marnier | Orange Ice Cream | Butter Crumble 29

LG - Low Gluten, D - Contains Dairy, N - Contains Nuts, V - Vegetarian

All food items are prepared in the same kitchen.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain.

Please alert our staff with any specific dietary requirements.

Please be advised that a 15% surcharge applies to food items on Public Holidays