

## Vegetarian Menu

Point Signatures <i>Cooked at your table</i>	
Flambée Vegetables <i>LG, V</i>	
Pernod   Red Curry Sauce   Rice Pilaf   Pineapple Salsa	58
Crêpes Suzettes <i>D, V</i>	
Grand Marnier   Orange Ice Cream   Butter Crumble	29

### Entrée

Grilled Miso-Glazed Eggplant <i>N, V</i>	
Sesame Crumble   Pickled Vegetables   Rocket	26
Burrata <i>D</i>	
Asparagus   Broad Bean   Salsa Verde   Grilled Bread	28
Herb Falafel <i>V</i>	
Beetroot   Gem Lettuce   Sherry Vinegar   Broad Bean	26

### Main

Gnocchi <i>D, V</i>	
Cherry Tomatoes   Zucchini   Asparagus   Black Truffle	52
Braised Chicory <i>LG, D, V</i>	
Polenta   Broccolini   Pine Nuts   Orange   Feta	52
Blanquette de Légumes <i>D</i>	
White Beans   Carrots   Asparagus   Fennel   Velouté   Parsley	52

### Dessert

Eaton Mess <i>D, V</i>	
Mascarpone   Meringue   Mixed Berries   Lemon Sorbet	19
Chocolate Hazelnut Tart <i>D, N, V</i>	
Orange   Hazelnut   Blood Orange Sorbet	19
Tasmanian Cheese <i>D, N, V</i>	
Muscatel Grapes   Apple   Walnut Bread   Lavosh	22.5
Coffee Tiramisu <i>D, N</i>	
Crèmeux   Chocolate Soil	19

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.