

Vegetarian Menu

Point Signatures *Cooked at your table*

Flambée Vegetables <i>LG, V, VO</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

Velouté of Cauliflower <i>V, VO</i>	
Chive Oil Crouton Fried Sage	26
Zucchini Carpaccio <i>LG, D, N, VO</i>	
Pine Nut Mint Lemon Aged Parmesan	28
Herb Falafel <i>LG, V, VO</i>	
Beetroot Gem Lettuce Pumpkin	26
Nicoise Salad <i>LG, V, VO</i>	
Heirloom Tomato Olive Green Bean Crispy Capers Potato	26

Main

Potato Gnocchi <i>D, V</i>	
Cherry Tomatoes Basil Stracciatella	52
Roasted Cauliflower <i>LG, D, V, N</i>	
Sauce Romesco Green Olive Dukkha Rocket	52
Pumpkin Sage Risotto <i>LG, D, V, VO</i>	
Carnaroli Risotto Fried Sage Toasted Seeds	52

Dessert

Chocolate Tart <i>LG, VO</i>	
Cherry Blood Orange Sorbet Coconut	21
Coconut and Berry Bavarois <i>LG, VO</i>	
Fresh Fruit Lemon Sorbet	21
Tasmanian Cheese <i>D, N, V</i>	
Honeycomb Apple Walnut Bread Lavosh	34
Crème Fraîche Panna Cotta <i>LG, D, V, N</i>	
Hazelnut Praline Berries Fennel	19

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

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.