

Vegetarian Menu

Entrée

Grilled Miso-Glazed Eggplant <i>N, V</i> Sesame Crumble Pickled Vegetables Rocket	26
Heirloom Tomato Salad <i>D, N, V</i> Mini Burrata Basil Rocket Truffle Balsamic Pine Nut	27.5
Herb Falafel <i>V</i> Hummus Beetroot Gem Lettuce Sherry Vinegar Broad Beans	26

Main

Flambe Vegetables <i>LG, V</i> Pernod Red Curry Sauce Rice Pilaf Pineapple Salsa	58
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
Opéra Gâteaux <i>D, N, V</i> Coffee Hazelnut Coconut Chocolate	19
Tasmanian Cheese <i>D, N, V</i> Muscatel Grapes Apple Walnut Bread Lavosh	19.5
Pavlova <i>D, V</i> Lemon Myrtle Passion Fruit Yuzu Curd Lemon	19

Point Signatures

Cooked at your table

Crêpes Suzettes <i>D, V</i> Grand Marnier Orange Ice Cream Butter Crumble	29
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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.