

Vegetarian Menu

Point Signatures <i>Cooked at your table</i>	
Flambe 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
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

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
Kirsch Gâteaux <i>D, N</i>	
Cherry Dark Chocolate Coconut Hazelnut	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

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 on Public Holidays.