



Vegetarian Menu

Starters

Coriole marinated olives 7 (GF, #)

Croquettes & Nasturtium salsa verdé 9

Mushroom pate, house made brioche 14

Plates

Textures of Beetroot, Woodside goat's curd, walnuts,
pickled onion, linseed crisps (GF #)

Roasted baby carrots, spiced dukkah,
carrot ketchup, buttermilk, curry leaves (GF #)

Burnt roasted cabbage, lemon, tahini, toasted peanuts (GF, #)

Western Australian truffle & potato dauphinoise, shimeji,
slow cooked yolk, onion soubise (GF)

Tempura zucchini blossoms, hummus, salsa verde, wild
greens, blood orange, roasted fennel, toasted pepita's (GF, #)



Sweet Plates

Baked lemon curd tart, Italian meringue, pistachio, double cream, Adelaide Hills strawberries

Treacle sponge, nutmeg & maple spiced pumpkin, pumpkin & coconut ice cream, toasted pepita seeds

Dark chocolate & olive oil ganache, popcorn ice-cream, raspberry, caramel, peanuts, honeycomb

Belgium dark chocolate bar, coconut sorbet, candied peanuts, berries (#, GF)

Cheese Boards

Selection of 2 cheeses served with house made lavosh, seasonal fruit gel, and fresh fruit

2 plates \$40

3 plates \$55

4 plates \$70

GF - Gluten Free

- Can be vegan upon request