SPRING

VEGETARIAN DINNER MENU

Please advise of any allergies/dietary requirements.

Entree + Main 115pp
Main + Dessert 110pp
Three courses 145pp

Min. two courses per person

(V) = can be vegan

SNACKS

Gnocco fritto with romesco + parmesan	10ea
Mt Zero marinated olives (v+vo) (gf)	13
Tempura potato cake, porcini, pecorino + chive sauce	9ea

ENTRÉE

Rice crusted tofu, udon noodles, roasted garlic sauce, pickled bok choy + togarashi (V)
Tempura zucchini, polenta, braised kale + chilli, crisp shallot + furikake, green onion oil (V)
Salt baked beetroot, puff pastry, smoked stracciatella, toasted nuts, burnt honey + rosemary dressing

MAIN

Roasted brassicas, blackened carrot puree, freekeh, bbq garlic sauce (V)
Tempura and miso glazed eggplant, spring pea + salt bush relish (V)
Roasted zucchini, vadouvan butter, smoked macadamia cream, freekah (V)
House gnocchi, local mushroom ragout, radicchio, herbs + pecorino romano

SIDES

Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan (V)	18
Steamed asparagus, sherry vinegar + extra virgin olive oil (V)	18
Roasted carrots, smoked goats curd + fermented honey	18
Roasted potatoes, whipped sour cream + horseradish	17
Chips + rosemary salt	17

DESSERT

Frozen honey + maple parfait, star anise crémeux, white choc macadamia nougatine + poached rhubarb
Palm sugar + lemongrass caramel, kiwifruit, coconut tapioca + lychee granita (V)
Mango, butter puff, passion fruit curd, jasmine ice cream + white chocolate crumb
Dark chocolate marquise, miso butterscotch, milk ice cream, chocolate + milk crunch
Three cheeses, spiced fruit paste, rye lavosh + bread

STILLWATER