



VEGETARIAN MENU  
WINTER 2024

House-Made Focaccia, Truffle Butter

SAUTÉED BROCCOLINI (vg, gf)

white miso dressing, sesame, mushroom crisp, celery mayo, chilli

***NV Mojo 'Prosecco', Adelaide Hills, SA***

*This crunchy South Australian Prosecco, with notes of apple, fresh fruits and citrus is designed to be drunk young. After gentle pressing and transferring to stainless steel for fermentation, once blended, the secondary fermentation began to give this prosecco a creamy finish with the right amount of acidity from the fruit.*

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ROASTED PUMPKIN (vg, gf, n)

quinoa, toasted walnut, pesto, balsamic glaze, pumpkin seed

***2023 Days & Daze 'Sunchaser Rose', Multi Region, SA***

*This Rose is a dynamic duo of Grenache and Pinot Grigio with notes of strawberry, cranberry, white flowers & well-balanced freshness & texture. This minimal intervention wine is from our South Australian Multi Regions and is a great pairing for this dish.*

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MUSHROOM TORTELLINI (vg)

braised leek, soy pickled shimeji, potato crisp, English mustard, burnt onion broth

***2022 Days & Daze Freethinker 'Shiraz', Multi Region, SA***

*This Shiraz is another showcase of what South Australia has to offer. This wine with spicy dark plums, blackcurrant, sweet nutmeg & a splash of mocha, will complement this course very well. It is filled with flavour, chewy tannins and the right amount of minerality.*

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PLANT-BASED MEATBALL (vg, gf)

carrot purée, pickled onion, bulgogi glaze, chilli

***2021 Mojo 03 'Cabernet Sauvignon', Coonawarra, SA***

*This Cabernet Sauvignon, with notes of ripe blackberry, blackcurrant, cedar & spicy clove, defined by soft graphite like tannins, is just another great wine from South Australia. It is intense, fleshy and yet elegant to drink & pair with our Margaret River Wagyu Beef.*

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RASPBERRY DARK CHOCOLATE SLICE (vg, gf)

cacao nib tuile, olive oil, raspberry ganache, mixed berry sorbet

***2023 Frogmore Creek 'Iced Riesling, Coal River Valley, TA***

*As a result of late harvest, this Iced Riesling was freshly pressed & settled in tanks to freeze highly concentrated grapes. Creating aromas on the nose of raw honey & Lilli of the Valley. The palate is full of green pears, lychee and a well balanced sweetness with slight acidity.*

Five course tasting menu for \$130 per person

Matching wines \$85 per person

(df) Dairy-free, (gf) Gluten-free, (n) Contains nuts, (v) Vegetarian, (vg) Vegan

Please note, some items incur an additional cost. No separate billing. Please be advised a merchant surcharge will apply to credit card payments.