

VEGETARIAN TASTING MENU

Jerusalem artichoke, green apple, curry leaf, coconut

Butternut chaat, tamarind, pomegranate, spiced yoghurt

Black truffle paneer, green chilli, kale, macadamia

Mushrooms, stracchino, morel, hazelnut

Kumara roasted in gunpowder, lentil cream, green mango

Artisan cheese (optional \$20pp)

Cucumber, spruce, mishti doi, bee pollen

Carrot halwa, dulce de leche, mandarin, cardamom

Five course tasting menu \$120pp

Paired wines \$80pp / Premium paired wines \$110pp

Seven course tasting menu \$170pp

Paired wines \$100pp / Premium paired wines \$150pp