

Five Course Vegetarian Menu- \$120/pp
Matching Wines - 90mills \$75/pp

Bread & Smoked Cultured Butter \$3 each

First

**Baked Desiree Potatoes and Gruyere Cheese Tortellini
With Pettie Autumn Vegetable Lentil Stew**

2023 Riverby Estate Sauvignon Blanc - Marlborough New Zealand

Second

**Pumpkin & Fetta Arancini, Black Garlic, Baby Spinach
Caper and tomatoes sauce White Beans**

2025 Clonakilla Riesling - Canberra District

Third

**Crispy Layered Potato Gillette, Mushroom pate,
Brussels Sprouts and Sweet Picked beetroot**

2022 Cicada Pinot Noir- Marlborough New Zealand

Fourth

**Caramelized Onion and olive Puff Tart, Goat Cheese
Creamed Broccoli, Fig, Stuffed Basil Tomato**

2020 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA

Fifth

Trio of Dessert

**Lindt White Chocolate Brulee,
Yuzu Pana Cotta with Spring Berries
French Lemon Tart and Swiss Meringue**

2023 Nugan Estate Cooksfoot Botrytis Semillon

Sixth Course \$26

**Selection of Australian & International Cheeses
With Pear Compote & Homemade Lavosh**

*Minimum 2 Guests
We cater for dietary requirements*