

Vegetarian Degustation
Menu

Amuse Bouche

Cauliflower, parsnip and truffle veloute, fresh chives (v,gf)



Sweet potato & pumpkin gratin, white bean puree, mustard
crème fraiche, seeds & grains (v,gf)

**2016 Lavender Hill Riesling, Clare
Valley SA**



Fried zucchini flowers filled with feta & pine nuts,
beetroot puree, tomato relish (v)

**2015 Catalina Sounds Sauvignon
Blanc, Marlborough NZ**



Pan fried gnocchi, wild mushroom, burnt sage butter,
truffle pecorino (v)

2015 Heggies Chardonnay, Eden Valley



Vegetarian risotto with winter vegetables (v,gf)

**2016 Nanny Goat Pinot Noir
Central Otago Nz**



Vanilla bean panna cotta, rose water & raspberry granita,
raspberry jelly (v,gf)

2015 Heggies Botrytis Riesling

menu 90pp

wine pairing 45pp