



Vegan Menu

Entrée

23

Textures of Jerusalem Artichoke

Salt-roasted & purée, macadamia nuts, dukkah seasoning, herbs

Miso Eggplant

Bok choy, lentil salad, sesame dressing, pickled mild chili, daikon radish, puffed rice

Main

39

Carnaroli Rice Risotto

Variations of beetroot, orange segments, almonds, roquette, savoury yeast flakes

Silken Tofu Spring Roll

Edamame beans, Asian mushrooms, ponzu, coriander, rice crisp

House-made Potato Gnocchi

Asparagus, kale radish, green raisins, extra virgin olive oil, savoury granola

Dessert

18

Mille-feuille

Vegan puff pastry, marinated fresh fruit, fluid gel, blood orange sorbet

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain.

Please do not hesitate to alert our staff with any specific dietary requirements.