

CHRISTMAS VEGETARIAN MENU

BREAD & BUTTER

AMUSE - BOUCHE

Corn Pie Tee

Grilled corn, chili mayo, corn crumble on a rice tart shell

APPETIZER

Watermelon Tataki

Pickled shimeji, jalapeño, crispy garlic, pickled chili, sesame seeds, yuzu ponzu, coriander oil

PAIRING

Anakena Nuna Reserva, Sauvignon Blanc, 2022, Central Valley, Chile

MAIN COURSE

Roasted Baby Carrot

Chickpea hummus, pickled carrot, carrot emulsion

PAIRING

JJ Mcwilliam Chardonnay, 2024, South Eastern Australia

Pumpkin Miso

Grilled pumpkin glazed with chickpea miso, orange, toasted cashew nuts, asparagus emulsion, basil oil

PAIRING

Carmen Wave Series, Pinot Noir, 2022, Central Valley, Chile

DESSERT

Coconut Frozen Parfait

Strawberry gum jelly, yoghurt gel, chocolate crumble, passion fruit sorbet

PAIRING

Albaluna, Prosecco, Veneto, Italy

Wine pairing is available for an additional charge.