

Vegetarian Menu

Entrée

Jerusalem Artichoke <i>D,N</i>	
Macadamia Dukkah Herbs Goat's Curd	26
Halloumi <i>D,N</i>	
Beetroot Lettuce Walnut Balsamic Focaccia	26

Main

Carnaroli Rice Risotto <i>LG,D,N</i>	
Mushrooms Onion Garlic Marsala Almond	52
Gnocchi <i>D</i>	
Zucchini Asparagus Onion Garlic Black Truffle	52
Herb Falafel <i>LG,D</i>	
Pumpkin Hummus Pine Nut Spiced Pumpkin Kale	52

Dessert

Opéra Gâteaux <i>D,N,V</i>	
Coffee Hazelnut Coconut Chocolate	19
Baked Alaska <i>LG,D,N</i>	
Meringue Passionfruit Mascarpone Amaretto Rice Crisp	19
Tasmanian Cheese <i>D,N</i>	
Muscatel Grapes Apple Walnut Bread Lavosh	28

Point Signatures

Cooked at your table

Crêpes Suzettes <i>D,V</i>	
Grand Marnier Orange Ice Cream Butter Crumble	29

LG - Low Gluten, D - Contains Dairy, N - Contains Nuts, V - Vegetarian
All food items are prepared in the same kitchen.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain.

Please alert our staff with any specific dietary requirements.

Please be advised that a 15% surcharge applies to food items on Public Holidays.