

PLANT BASED DEGUSTATION SPRING 2025



MENU		OPTIONAL WINE PAIRING	
CANAPÉS d'Arry's bread with almond and native pepper leaf oleo & Garlic and lemon marinated green olives and smoked almonds		NV POLLYANNA POLLY Chardonnay Pinot Noir Pinot Meunier 120ml	
AMUSE BOUCHE French onion soup with thyme crème and fried shallot			
SNACK OPTION Roasted kipfler potato topped with dill whip and confit onion <i>add 10.00</i>		CHAMPAGNE OPTION <i>add 25.00</i> 100ml	
LEEK AND CELERIAC Burnt leek, celeriac buckwheat tart and date preserved lemon, celery leaf salad with pomegranate dressing and toasted dukkah		2024 THE MONEY SPIDER Roussanne 60ml	
SHITAKE Shiitake kombu pho and shiitake, tofu dumplings with fresh silken tofu, chili, mint coriander and rice noodles		2024 THE HERMIT CRAB Viognier Marsanne 60ml	
		2022 THE OLIVE GROVE Chardonnay 60ml	
		2024 STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES Cinsault Sangiovese Sagrantino 60ml	

SORBET Blackcurrant and beetroot sorbet with a splash of The Peppermint Paddock			
PUMPKIN Roast pumpkin gnocchi with ssautéed cavolo nero toasted pepitas and sage crema		2022 THE FERAL FOX Pinot Noir 60ml	
CHEESE OPTION d'Arry's Vheddar with McCarthy's Orchard apple chips cluster grapes and spiced chia bar <i>add 20.00</i>		2020 THE TWENTY EIGHT ROAD Tempranillo Grenache Blend 60ml	
LANYAP Baked apple, quince crumble with salted toffee popcorn and hazelnut croquant		NV NOSTALGIA TAWNY OPTION <i>add 19.50</i> 45ml	
DESSERT Lime, ginger curd and coconut cream with sticky rice cake, pandan ice cream ginger snap and lime syrup		2024 THE NOBLE WINKLED Riesling 45ml	
PETIT FOURS An assortment of sweet bites		COFFEE OR TEA OPTION <i>add 6.50</i>	

Please discuss any dietary restrictions with your waitstaff.

Head Chef Peter Reschke	Sous Chef Scott Coombs Pastry Chef Adele Manly	Restaurant Manager Jo Reschke	Shift Supervisors Danielle Stagg, Lindsay Clifton Richard Purvis & Sarah Chilvers
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Kitchen Team Daniel Newcombe, Ella Fuhrmann Harry Aparcana, Matilda Turner, Ryan Wallis Thomas Dorre & Tom Bowden	Restaurant Team Isabel Jones, Jai Boekhout, Kathy Simmons Maggie Roberts, Nicci Rawlings & Samantha Gaskin
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