



VEGETARIAN MENU

Please note this menu is entirely plant based

STARTERS

Heirloom tomato, buffalo mozzarella,
basil, sourdough crumb (GFO)

Crispy oyster mushroom, black truffle dressing,
soft herbs, lettuce cup (DF, V, GF)

Gin compressed melon, Meredith goats' cheese,
pomegranate, sumac dressing (DFO, GF, V)

Fresh heirloom vegetable, pickled mushroom, Mount Zero olives,
house pickles, hummus, carraway lavosh (DF, V, GFO)

MAINS

Glazed & smoked eggplant, spiced eggplant puree,
confit garlic, seeded mustard sauce (GF, DF, V)

Christmas Wellington, veg jus (V, VE, DF)

ON THE SIDE

Traditional roast veg, crispy potato, carrots, pumpkin (GF, DF, V)

Summer greens, peas, beans, broad beans, shaved brussels (GF, DF, V)

Leaf and herb salad, buttermilk dressing (GF, DFO, V)

DESSERT

Fruit mince trifle, brandy sponge,
coconut yoghurt, berry jelly (V, DF, GFO)

New season cherries on ice (GF, DF, V)

Pavlova, Chantilly, fresh strawberries, passionfruit (GF, DFO, V)