

PE(S) (A)TORE

plant based degustation menu

amuse bouche

chioggia carpaccio

buffalo mozzarella

heirloom carrots

caramelised in porcini buttermilk

eggplant terrine

tarragon emulsion, pickled onions

slow cooked egg yolk

smoked potato, kale & pickled coral mushrooms

sous vide organic leek

celeriac puree & sorrel

buffalo milk

beetroot, licorice & passionfruit

burnt lemon meringue

brown butter crumble & parsley

\$129 food only

\$209 food and wine match