

VEGETARIAN DEGUSTATION

— 5 course menu with matched wines

Grilled asparagus, mirin, sake and toasted seaweed dressing, confit strawberries, almonds
— 2015 Henschke Johann's Garden Grenache Mataro Shiraz

Diakon radish, mushroom butter, cauliflower purée, lemon verbena oil
— 2004 Henschke Julius Riesling

Roasted pumpkin, spinach puree, pickled ginger, succulents, labanos
— 2015 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

Adobo braised field mushroom, grilled broccolini, grilled adobo Diabe oyster mushroom,
Outback Pride muntries and quandong
— 2013 Henschke Keyneton Euphonium

Chocolate dome, chocolate feuilletine mousse, passionfruit gel, shortbread disc
— 2015 Henschke Noble Rot Gewürztraminer