

VEGETARIAN DEGUSTATION

— 8 course menu with matched wines

Jerusalem Artichoke, Hindmarsh Valley Dairy coconut yoghurt and fermented coconut granita, orange, ginger, pickled caper leaf

— 2016 Henschke Joseph Hill Gewürztraminer

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

— 2013 Henschke Julius Riesling

Roasted heirloom carrots, carrot mousse, carrot gel, goats curd, black dirt

— 2015 Henschke Coralinga Sauvignon Blanc

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

— 2012 Henschke Hill of Grace Shiraz

Adel Blue cheese ice cream, black olive, chocolate and candied salted walnuts

— 2013 Henschke Noble Rot Semillon

Chocolate dome, chocolate feuilletine mousse, passionfruit gel, shortbread disc

— 2015 Henschke Noble Rot Gewürztraminer