



SPRING VEGETARIAN MENU

ENTREE

Crumbed Queen + wild Australian olives w/warm ciabatta, aioli 12

House baked lemon + poppy seed bread, candied fruit butter 10

Mushroom + herb tartlet, Spring vegetable salad of tomatoes, carrot, blood orange, cauliflower, mango, walnuts 19

Sweet potato + tapioca bean curd rolls, daikon salad, sweet + sour dipping sauce 15

MAIN

Fondant potato, parsnip cream, Swiss browns, onion + pickle gel, basil oil, kale 22

Handmade charcoal ricotta ravioli, citrus cured egg yolk, crispy leek, citrus oil E18.50 /M30

Gnocchi, smoked beetroot, salsa verde, almond cream, walnuts, cauliflower E 19/ M 29

Vegetable laksa, steamed pumpkin with black bean sauce, local duck egg + shallot rice 27

SIDES

8

Chips, Murray River salt flakes, aioli

Asian greens, white sesame, Sichuan sauce

Summer pumpkin salad, goats curd, cilantro, crumbed 63-degree egg, barberries

Cucumber, mint + quinoa salad, sherry dressing

Bowen tomato, fried Fior Di Latte, shallot, basil

Olive whipped mash

*Vegan options can be catered for on request, please let us know some things you enjoy