



VEGAN DINNER MENU WITH WINE PAIRING

ENTRÉE

Pear Carpaccio (DF,GF,VE)

Paired with

Redbank Élevage Prosecco - King Valley, Victoria

MID ENTRÉE

Cauliflower Steak (DF,GF,N,VE)

Paired with

Collectors Shoreline Rosé - Gundagai, Australian Capital Territory

MAIN

Classic Italian Gnocchi (DF,N,VE)

Paired with

Tarra Warra Estate Chardonnay - Yarra Valley, Victoria

OR

Hemera Estate Cabernet Sauvignon - Barossa Valley, South Australia

DESSERT

Passionatta (N,VE)

Paired with

Vasse Felix Cane Cut Semillon - Margaret River, Western Australia

Dietary & Allergen Information:

Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.