

Vegetarian Menu

Breads

- Ciabatta** Willunga extra virgin olive oil 8.5
Olive Bread Onkaparinga Creamery goat curd and tarragon oil 8.9
All made in house and served with Adelaide Hills organic butter

Chilled Pea Gazpacho

basil syrup, crème fraîche, smoked almond
g 17.5

Watermelon, Cucumber, Goat Curd

fennel, pickled onion, tahini,
nasturtium leaf, Moroccan mint syrup
g 19.9

Asparagus

gruyere custard, crispy grains, smoked garlic
21.9

Desiree Potato Gnocchi

Jerusalem artichoke, sweet potato,
fennel chutney, cream, gremolata
18.5/29.5

Sweetcorn, Cheddar and Marjoram Pie

Barossa shortcrust pastry, spinach purée,
béarnaise and tomato relish
19.5

Pumpkin and Kohlrabi Tagine

ancient grains, preserved lemon,
green harissa, soy yoghurt
33.5

300 gram Cauliflower 'Steak'

served with three sauces, cauliflower purée,
tomato relish and hand cut potatoes
g 33.9

Side Dishes

- Swiss Brown Mushrooms** garlic, olive oil, gruyere g 11.9
Heirloom Tomatoes fetta, basil, white balsamic g 11.9
Beans hazelnut pesto, house-made quark g 10.9
Desiree Cocktail Potatoes rosemary, bay leaf g 10.9

g - gluten is not included in these dishes, however we do not have
separate equipment or kitchens for preparation or service

For your next visit why not dine on our seven course Vegetable Degustation Menu
24 hours notice required

All credit card transactions attract a 1% surcharge - eftpos and cash no charge