

## 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

### Adelaide Hills Figs

Puy lentils, gruyère cream,  
crispy grains, marmalade gel, radish  
19.9

### Desiree Potato Gnocchi

mushrooms, parsnip, mushroom soil,  
Onkaparinga blue, sage  
22.5/37.5

### Pumpkin and Kohlrabi Tagine

ancient grains, preserved lemon,  
green harissa, soy yoghurt  
34.5

### Cauliflower

toasted almonds, pepitas, pomegranate syrup,  
romanesco, tahini yoghurt, harissa  
g 34.5

### Side Dishes

- Swiss Brown Mushrooms** garlic, olive oil, gruyère g 11.9  
**Beans** hazelnut pesto, house-made quark g 11.9  
**Chat Potatoes** bay leaf, old English pickle g 11.9

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*