

Vegetarian Menu

Organic Gluten Free Toast 9.0

with skordalia, Patlin Gardens olives
and B.-d. Farm local organic butter

Chilled Cucumber, Cumin and Yoghurt Soup g 17.5

coriander and mint, asparagus ,toasted almond

Zucchini Flower 18.9

ricotta, heirloom beetroot,
radish and tarragon dressing

Forest Mushroom Risotto g 18.5/27.5

manchego, parsley
and shaved cauliflower

Sweetcorn, Celery and Marjoram Pie 19.5

Barossa shortcrust pastry, spinach purée,
béarnaise and tomato relish

House-Made Gnocchi 18.5/27.5

Moroccan cauliflower, pressed cucumber,
carrot, hazelnut, muscatels

Side Dishes

Korean Fried Broccoli rosemary and garlic custard, chilli sauce 12.9

Witlof Stilton, walnuts, chives and salad cream g 12.5

Maple Roasted Pumpkin quinoa, puffed rice and labneh g 11.9

Beetroot fetta, chives, sticky balsamic and peanuts g 11.9

Beans hazelnut pesto, house-made quark g 10.9

Justin Miles - Executive Chef **Brendan O'Keefe - Head Chef**
g - gluten free

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

Payment by credit cards welcomed, Diners and Amex attract a 2.5% surcharge