

Vegetarian Menu

Organic Gluten Free Toast

with skordalia, Willunga olives and Adelaide Hills organic butter
9.0

Mushroom, Celeriac, Potato Soup

crème fraîche, dill, pepita
g 17.5

Zucchini Flower

ricotta, heirloom beetroot, radish and tarragon dressing
19.9

Egyptian Egg

skordalia, pickled baby vegetables,
witlof, smoky leek, apple syrup
g 19.9

Sweetcorn, Cheddar and Marjoram Pie

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

White Polenta

king brown mushroom, purple cauliflower,
carrot chips, persillade
g 19.9/29.9

Desiree Potato Gnocchi

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

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 syrup and hand cut potatoes
g 33.9

Side Dishes

Swiss Brown Mushrooms garlic, olive oil, gruyere g 11.9

Colcannon Mash spring onion, cabbage, spinach g 10.9

Beans hazelnut pesto, house-made quark g 10.9

Beetroot mandarin, peanut, mint, salad cream g v 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