

VEGETARIAN MENU

Brussels sprouts

Roasted Brussels sprouts, charcoal corn,
walnut hollandaise, fried kale

Organic sourdough

Whipped, cultured CopperTree butter

Savoy cabbage

Roasted Savoy cabbage, chickpea and lemon sauce,
chilli crumble, basil oil, herb salad

Beetroot and goat cheese

Tagliolini pasta, beetroot, goat cheese

Tubers

Celeriac puree, selection of seasonal tubers,
confit egg yolk, Jerusalem artichoke

Amalfi lemon gelato

Candied lemon, Italian meringue

Five courses 139

A card-processing fee applies to all transactions.

VEGETARIAN MENU

Ormeggio's 'dirty porcini'

Warm mushroom consommé, Japanese pumpkin foam, rosemary powder

Polenta tart

Charcoal corn, lemon myrtle & chilli mayonnaise, walnut

Toasted brioche

Russian salad, pickled daikon, cured egg yolk

Cannoli

Filled with homemade ricotta, chives

Organic tomato

Grilled heirloom tomato steak, capers, rosemary, eschallot, Vannella stracciatella, Rio Vista olive oil

Beetroot and goat cheese

Tagliolini pasta, beetroot, goat cheese

Tubers

Celeriac puree, selection of seasonal tubers, confit egg yolk, Jerusalem artichoke

Davidson's plum

Davidson's plum sorbet, yoghurt foam, liquorice powder, corn flowers

Pink Lady apple

Baked apple sorbet, sultanas, pinenuts, macadamia, warm crème anglaise

Four snacks and five courses 169

A card-processing fee applies to all transactions.