

VEGETARIAN MENU Available in Entrée & Main Sizes

All Entrées

21

All Mains

32

Warm salad of baby winter vegetables w aged balsamic butter,
cherry tomatoes & marinated feta

Chardonnay, Dr Richard Hamilton Almondgrove, Mc Laren Vale SA 2009

GF ask waiter

Garlic, chilli & preserved lemon tossed in fettuccine, asparagus
& cherry tomatoes w chardonnay butter

Riesling, Maverick, Trial Hill Eden Valley SA 2008

Risotto w black fungus, swiss brown mushroom, scallions
& pistachio finished w truffle oil

Merlot, Blue Pyrenees, Pyrenees VIC 2008

GF

Moroccan vegetables w a warm salad of braised fennel,
kalamata olives, blood orange & chervil

Sauvignon Blanc, Secret Stone, Marlborough, NZ 2009

GF

Potato noodles & sesame seaweed slaw drizzled w honey
& chilli glaze

Pinot Grigio, T' Gallant Juliet, Mornington Peninsula VIC 2008

GF

Sautéed bok choy, scallions, radish & local swiss browns
in an Asian master stock broth

Cabernet Sauvignon, Yering Station, Yarra Valley VIC 2006