



Black radish, fermented red chilli, avocado, quakes, puffed rice, yuzu

Steamed spiced silken tofu, lime kosho dashi, roasted chilli, sesame

Heritage tomatoes, black plum, toasted rye, hijiki, cabernet vinegar, shiso

Tempura tofu, aged hon mirin dressing, chilli sambal, sweetcorn,
Chinese broccoli

Caramelised eggplant, white miso, crisp kale, preserved baby turnip,
toasted grains, fragrant dashi

House made rice noodle, chick pea miso, shiitake mushroom xo, pickled turnip

Ruby peach sorbet, pina colada, pink peppercorn, raspberry, native plum

Seven course tasting menu \$140

Non-alcoholic beverage pairing \$60

7 COURSE VEGAN TASTING