



Black radish, fermented red chilli, cultured goat milk,  
qukes, puffed rice, yuzu

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

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

Tempura tofu, aged hon mirin dressing, chilli sambal, sweetcorn,  
black bean

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

House made rice noodle, chickpea, shiitake mushroom xo, daikon

Dark chocolate bar, hazelnut praline caramel, raspberry ice cream,  
salted chocolate cookie

- or -

Dessert tasting plate to share

(additional \$10 per person)

**Seven course tasting menu \$140**

**Classic beverage pairing \$110**

**Premium beverage pairing \$180**

**Non-alcoholic beverage pairing \$60**

## **7 COURSE VEGETARIAN TASTING**