



try our vegetarian tasting menu

\$95 per person | \$105 per person with cheese added
allow at least 2 hours | vegan option available

consider a wine pairing \$70

local fig tart | textures of fig | sheeps' labneh | celeriac | cacao nib crumb
with 2019 hurly burly **gewurztraminer** | east coast, tas

beetroot tartare | classic garnishes | saltbush | rye & molasses crostini
with 2018 elsewhere **riesling** | glaziers bay, tas

roasted pumpkin | spiced koji | ancient grains | curry leaves
with 2019 utzinger **chardonnay** | legana, tas

potato & hazelnut gnocchi | tasmanian truffle | black garlic | cauliflower
with 2018 frogmore creek "single block" **barbera** | coal river valley, tas

tasmanian tempeh | beetroot | quince | radicchio | buckwheat
with 2021 quiet mutiny "venus rising" **syrah** | derwent valley, tas

brown butter & maple cremeux | butternut ice cream | brioche crumb
with 2017 iron pot bay "primis" **iced sauvignon blanc/semillon** | rowella, tas

tasmanian black winter truffles are now in season
add a generous shaving on any entrée or main \$15

smaller

local fig tart (gf*, v, ve*) 24
textures of fig | sheeps' labneh | celeriac | cacao nib crumb

beetroot tartare (gf*, ve) 20
classic garnishes | native saltbush | rye & molasses crostini

twice cooked goats cheese souffle (v) 24
tongola curdy | candied quince | local leaves | raspberry & thyme vinaigrette

larger

potato & hazelnut gnocchi (gf, v, ve*) 32
huon potatoes | black garlic | cauliflower | roast vegetable jus

soyoyoy tofu (gf, v, ve*) 30
kombu | chermoula | black rice | mustard seeds

tasmanian tempeh (gf, ve) 30
beetroot | quince | radicchio | buckwheat

sides

wilted brassicas | tongola curdy | green gazpacho dressing (gf, ve*) 11

salt 'n' vinegar 'chips' | twice cooked potatoes | almond cream | pickles (gf, ve) 11

pumpkin | spiced koji | ancient grains | curry leaves (gf, ve) 12