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## *Vegetarian Menu*


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### **Canapes**

Roasted Beetroot, Quince Jam & Hazelnut Pufflets  
Brie Cheese Brioche with Truffle  
Garlic Tartfine, Hass Avocado Guacamole & Sundried Tomato  
**Taittinger Brut Réserve NV**




King Oyster Mushroom, Chardonnay & Oatmilk Veloute & Olive Oil Caviar  
**Shafer Red Shoulder Ranch Chardonnay 2022**



Slow Roasted Baby Onion Tart Tartin, Black Cherry & Melon & TA 60+ Organic Honey  
**Shafer TD-9 2019**



Home-made Chantarelle Tortelloni, Blackberry & Pesto  
**Shafer Relentless 2018**



Impossible Daube de Bouef, Brasied Root Vegetables, Mousseline Potatoes & Chimichurri  
**Shafer One Point Five Cabernet Sauvignon 2019**  
**Shafer Hillside Select Cabernet Sauvignon 2017**



### **Dessert**

Dried Fig & Strawberry Tart, Candied Almonds, Vanilla Gelato & Saba