
Vegetarian Menu

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 Cooked Caponata, Grilled Walnut Bread & Pinenuts
Shafer TD-9 2019



Homemade Charred Aubergine Cannelloni, Parmesan Cloud & Chantarelle Fricassee
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