

## **Vegan Degustation \$120 per person**

### **HEIRLOOM TOMATO SALAD**

Heirloom tomatoes, dill, black olives, pumpkin puree served with  
a truffle berry broth

*Caleb's Sparkling, Margaret River WA*

### **CAULIFLOWER DELIGHT**

Marinated spiced wood fired cauliflower served on a 6 hour oven  
baked beetroot tomato sauce

*Caleb's Semillon Sauvignon Blanc, Margaret River WA*

### **A GARDEN ON YOUR PLATE**

Oven baked fresh winter vegetables piped into a salted, steamed leek  
& baked in the oven, served with micro herbs and a mild chilli sauce

*Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

### **MUSHROOM RAGU A'LOLIO**

Assorted mushrooms, capers, black olives, fresh chilli, garlic, spinach  
& olive oil served atop handmade vegan spaghetti

*Garbin Estate Sangiovese Rose 2019, Swan Valley WA*

### **STORIA D'INVERNO**

Medjool dates, polenta, coconut cream and fresh winter berries

*Garbin Estate Moscato 2020, Swan Valley WA*

