

Vegetarian Degustation \$120 per person

THE FAMOUS BURRATA

House-made mozzarella ball stuffed with Puglia Italy mascarpone cheese and infused with Margaret River truffle honey. 24 year old balsamic vinegar of Modena Italy, white truffle cream, basil & paprika emulsion drops. Served with wood fired bread

Caleb's Sparkling, Margaret River WA

A JOURNEY OF ARANCINI

Lightly crumbled Arborio rice balls served with a 6 hour oven baked beetroot tomato sauce, pumpkin puree, Gingin local goat cheese camembert, fresh herbs and balsamic glaze

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

FOUR SEASONS GNOCCHI

Handmade potato dumplings served with 4 sauces, 6 hour baked tomato sauce, basil pesto sauce, gorgonzola sauce & pumpkin sauce

Garbin Estate Sangiovese Rose 2019, Swan Valley WA

DIRTY DIANA

Gluten free chocolate cake soaked in spiced Jack Daniels chocolate sauce, strawberry, glazed vanilla gelato and baby apple

Garbin Estate Moscato 2020, Swan Valley WA

