

# *Spring seed table vegetarian*

A relaxed mix of shared & individual courses to be taken by the entire table

5 courses 65 pp / with wine 112 pp (120ml pour)

Our whole wheat ciabatta, cultured Jersey butter, smoked Murray pink salt,  
served with our compliments

Garden peas, truffled pecorino custard

*2017 La Petite Vanguard Petillant Naturel Petit Manseng. Clare Valley*

Fennel braised in liquorice, smoked buttermilk, charred cucumber, dill, lime

*2016 Shut the gate 'Blossom' Riesling. Clare Valley*

Sorrel linguini, creamed broad beans, flowering zucchini, pine nuts, Reggiano

*2016 Koerner Vermentino. Clare Valley*

Hand rolled potato gnocchi, local mushrooms, charred cauliflower, sheep's curd

*2015 Kilikanoon Killerman's Run GSM. Clare Valley*

\*Optional cheese course from our ripest selection. 14 per piece

*\*Wine match suggested upon cheese selection*

Bruleed lemon chiboust, lemon thyme mascarpone

*2014 O'Leary walker 'Last Cut' Cane Cut Riesling. Clare Valley*