

VEGETARIAN DISCOVERY MENU

\$110 PER PERSON

\$170 WITH WINE PAIRING

COURSE 1

2016 PROJECT U10 SEMILLON

WINTER VEGETABLE CRUDO, MACADAMIA, FINGER LIME, SHISO

COURSE 2

2018 CHENIN BLANC

PUMPKIN, KIMCHI, DUCK EGG, CALENDULA, PUMPKIN SEEDS

COURSE 3

2016 CHARDONNAY

CAULIFLOWER, MUSTARD, ONION, BLACK GARLIC, NETTLE

COURSE 4

2016 SHIRAZ

CELERIAC, AGED CHEDDAR, PICKLED WALNUTS, TRUFFLE

COURSE 5

CABERNET SAUVIGNON FLIGHT

QUINOA, LIQUORICE, AGED BEETS AND CARROTS, RADISH, DAVIDSON PLUM

COURSE 6

2018 PROJECT CANE CUT SEMILLON

GUAVA, FEIJOA, KIWI, PASSIONFRUIT, YOGHURT

COURSE 7

CHOCOLATE, BANANA, PEANUT, MISO, BROWN BUTTER

OPTIONAL CHEESE COURSE

HALL'S SUZETTE, FERMENTED PERSIMMON, PAIN PERDU, CABERNET VINCOTTO \$15

VOYAGER ESTATE

MARGARET RIVER