

VEGETARIAN TERROIR MENU

ONE

2020 PROJECT NOUVEAU ROUGE
mushroom, potato, egg yolk

TWO

2018 CHARDONNAY
yolk, geraldton wax, finger lime

THREE

2016 CABERNET SAUVIGNON MERLOT
aged carrot, barley, ricotta

FOUR

2018 PROJECT CANE CUT SEMILLON
native honey, milk, chamomile

OPTIONAL

snacks to start your meal \$18 per person

cheese course \$18 per person

additional bread \$5

tea or coffee