
Vegan Degustation

Summer 2018

Menu

95.00/person

CANAPÉS

Garlic, rosemary and orange zest
marinated Willunga olives
and spiced Willunga almonds

AMUSE BOUCH

Chilled capsicum and almond milk soup
with basil oil

LEMONGRASS BROTH

Lemongrass broth with ginger coconut dumpling,
white ear fungus, charred spring onions and yuba noodles

ZUCCHINI FLOWERS

Alex's zucchini flowers
and zucchini, garbanzo fritters
with basil tofu emulsion
and fresh heirloom tomato chutney

SORBET

Ruby grapefruit, lychee and pear sorbet
with a splash of The Money Spider Roussanne

EGGPLANT

Miso roasted eggplant with seared silken tofu,
chilli caramel beans, fried enoki mushrooms,
steamed daikon and sushi rice cake

VEGAN CHEESE COURSE

(Additional option—15.00/person)
Voodoo Studio Creamy Cheddar with McLaren Vale
Orchards' apple, Willunga almonds and knackebrod

LANYAP

Local stone fruit with rose water gel,
ginger tapioca and pistachio croquant

DESSERT

Hillside Strawberries and Kerry's Cherries
with lavender sorbet, chamomile jelly
and almond brittle

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
Chardonnay Pinot Noir
Pinot Meunier

2017 THE DRY DAM
Riesling

2017 THE BROKEN FISHPLATE
Sauvignon Blanc

2016 THE HERMIT CRAB
Marsanne Viognier

2016 THE WITCHES BERRY
Chardonnay

2014 THE BONSAI VINE
Grenache Shiraz Mourvèdre

2014 THE IRONSTONE PRESSINGS
Grenache Shiraz Mourvèdre

NV NOSTALGIA RARE TAWNY
(Additional option—9.00/glass)

2016 THE NOBLE WRINKLED
Riesling

(Additional option—5.50)
Espresso coffees, whole leaf teas or
herbal infusions - soy milk available
