



RESTAURANT

**Plant-based tasting menu**

7 course 140

**Wine match from 77**

House-baked sourdough

**First**

Black rice cracker, cauliflower pâté, sunrise lime  
**Vegan, Gluten free, Garlic free, Onion free, Nut free**

Confit carrot, maple garlic, soy pearls  
**Vegan, Gluten free, Onion free, Nut free**  
**Contains garlic, soy**

**Second**

Spring garden vegetables, sunflower seed crumb, hummus, smoked vinaigrette  
**Vegan, Gluten free**  
**Contains seeds, legumes, vinegar**

**Third**

Pumpkin, spring legumes, pumpkin seed tarator, mustard leaf oil  
**Vegan, Gluten free, Onion free**  
**Contains seeds, vinegar**

**Fourth**

Glazed beetroot, black olive, pain d'épices, spinach  
**Vegan, Gluten free, Onion free, Garlic Free**  
**Contains Nuts**

**Fifth**

Sweet potato terrine, black garlic, watercress sauce, toasted hemp seed  
**Vegan, Gluten free, Onion free, Nut free**  
**Contains garlic, seeds, coconut, traces of vinegar**

Spuds, garlic and rosemary **10**  
**Vegetarian, Gluten free, Onion free, Dairy free / Vegan if altered**  
**Contains garlic, dairy (butter)**

Garden salad, smoked almond, dressing **12**  
**Vegan, Gluten free, Onion free, Garlic free, Dairy free**  
**(please check in case of seasonal variation)**  
**Contains nuts, vinegar, traces of alcohol**

**Sixth**

Peach, Gin & lime granita  
**Vegan, Gluten free, Nut free**  
**Contains alcohol**

**Seventh**

Chocolate mousse, rhubarb, granola, coconut & kaffir lime sorbet  
**Vegan, Gluten free**  
**Contains pumpkin seeds, chick pea**

The majority of the herbs we use are sourced from our own gardens, as are many garden vegetables and fruits as they become seasonally available. However we do have some wonderful suppliers that help us create our menus, including:

Mt Franklin Organics, Mt Franklin VIC;  
Tonna's Fruit and Vegetables, Daylesford VIC;  
Springmount Fine Foods, Springmount VIC;  
Holy Goat Sutton Grange organic farm cheese, VIC  
and various small producers within our region.