

VEGAN TASTE IT ALL

For the table to share - \$80pp

WELCOME

Turmeric broth, heirloom carrots and tomato, purslane, taro stem

TO START

Crispy oyster mushrooms, black vinegar dressing, sea grapes

Fried cauliflower, yuzu and pickled chilli, pomegranate

Sautéed sweet corn, silken tofu, hot and sweet dressing

Soy glazed eggplant bao, roast tomato, spring onion

TO FOLLOW

Fire roasted pumpkin, pepita crumb,
coconut and poblano cream, toasted rice

Roast Dutch carrots, tamarind whipped tofu, black garlic dressing

Sautéed gai lan, lemongrass, fried shallots

Thrice cooked chats, truffle salt

Steamed rice

TO FINISH

Macadamia and vanilla noodles, roasted macadamia, berry compote