

## VEGETABLE MENU

### SNACKS

**Sourdough** - whipped ricotta, wattleseed honey or macadamia butter (v) 5.5€

**Avo toast** - seeded seaweed crisp, avocado, finger lime, chilli, herbs (v) 7€

**Fetta cornetto** - whipped Deb Allard fetta, Davidson plum, pickled beetroot (vo) 7.5€

**Bombolone** - doughnut, truffle onion jam, truffle manchego & fresh black truffle 20€

### TWO COURSE 85 (ADD ENTRÉE OR DESSERT 30)

### ENTREE

#### **Seared & compressed watermelon**

baby cucumber, horseradish creme, apple & sorrel dressing, Geraldton wax (v)

#### **Hand-rolled fregola pasta**

sweetcorn miso, charred corn, native spiced curry butter, desert lime, herbs (vo)

### MAIN

**Salt baked celeriac** - grilled over paperbark & lemon myrtle leaves, heirloom zucchini & squash, buttermilk velouté, basil, wakame (v)

**Jerusalem artichokes** - confit, artichoke & truffle velouté, macadamia, local mushrooms glazed over coals in Bunya vinegar (v) ADD BLACK TRUFFLE 25

### DESSERT

**Raes 30th Birthday cake to share** - layered sponge, blood orange, ruby chocolate, native vermouth, white chocolate & mascarpone cream 60

**“Iced VoVo”** - local vanilla bean semifreddo, sable, native berry & Davidson plum jam, whipped marshmallow, coconut

**MacAffogato** - Coconut & roast macadamia sorbet, spent macadamia crumb, Brookie’s Mac, espresso (v)

**Mille Feuille** - caramelised pastry, dark choc malt cremeaux, blackberry, miso salted caramel cream, malt ice cream

(v) *vegan* (vo) *vegan option*