



EUREKA 89

Vegetarian Degustation Menu

HEIRLOOM VEGETABLES

Pickled, wild rice, goats curd

Louis Bouillot 'Perle de Aurore' Sparkling Rose NV, Burgundy France

POTATO

Baked, taleggio, artichoke, leek

Jean-Luc Mader Pinot Blanc 2012, Alsace France

ZUCCHINI

Flower, heirloom tomato, candied olive

*Fighting Gully Road 'Aquila' Chardonnay, Viognier, Petit Manseng 2012, Beechworth VIC
(7 course menu only)*

EGG CUSTARD

Pickled mushroom, beetroot consommé, mustard

Pittnauer 'Blaufränkisch' Rose 2013, Burgenland Austria

EGGPLANT

Roasted, freekeh, cauliflower, celeriac

Massena 'Moonlight Run' Grenache, Shiraz, Mourvedre 2012, Barossa Valley SA

CHEESE

Chef selection, toast, quince

Sommelier selection

(7 course menu only)

LEMON

Smashed tart, passionfruit, elderflower, raspberry

Vietti Moscato d'Asti 'Cascinetta' 2013, Piedmont Italy

Tuesday to Thursday

Your choice of:

5 courses

Food only - \$100 per person
With wines - \$155 per person

7 courses

Food only - \$135 per person
With wines - \$215 per person

Friday and Saturday

7 courses

Food only - \$135 per person
With wines - \$215 per person

Menu and wines subject to change