

DINNER AT THE CELLAR

- VEGETARIAN MENU -

\$ 75 FOR THREE COURSES
\$ 89 FOR FOUR COURSES

1

Pumpkin milk bread with cultured butter (v, gfo)

Australian olives, goats cheese, pickled vegetables
and condiments (v, gf)



2

Heirloom tomatoes with sesame dressing and toasted
nori (v, gf)

Smoked mozzarella and truffle oil empanada (v)

Enoki mushrooms and beetroot with zucchini, hazelnuts
and caramelised yoghurt (v, gf)



3

Grilled asparagus with fennel jam, olive oil and toasted
pine nuts (v, gf)

Crisp silken tofu with yuzu kosho butter and watercress
(v, gf)

Wood roasted heirloom carrots, grana padano,
hazelnuts (v, gf)

Pressed potato, tarragon and black garlic (v, gf)



4

White and dark chocolate with cocoa nib granola
and raspberries (v, gf)



DINNER AT THE CELLAR

- KIDS MENU -

\$ 20 FOR MAIN & DESSERT

1

Charred pork collar with roasted vegetables (gf)

or

Grilled fish with fries and green salad (gf)

or

Chicken schnitzel with pressed potato



2

White and dark chocolate with cocoa nib granola
and ice cream (v, gf)



(gf) Gluten friendly (gfo) Gluten friendly option (v)
Vegetarian (vg) Vegan (df) Dairy free

Some dishes can be amended to suit dietary requirements.

Please let your waiter know if you have a food allergy.

Gluten friendly or gluten-friendly option: ingredients used
in dishes marked gf are gluten-free, dishes marked gfo
have the option to be served gluten-free.

However, we are a flour rich environment and although we
have taken every precaution in our execution of this menu,
it is possible that some cross contamination may occur.

Please note a 15% surcharge applies on public holidays

