



VEGAN & VEGETARIAN MENU

STARTERS

Mt. Zero olives	9
Sourdough, macadamia nut butter (v)	5
Bilambil zucchini, fried garlic, myer lemon	12

ENTRÉES

Ricotta & Manjimup truffle dumplings, celery, walnut, truffled honey	39
Pumpkin caserecci, braised local winter greens, black barley, pecorino de fossa (v)	30
Buffalo mozzarella, heirloom radicchio, persimmon, pistachio, crispy chili oil (v)	34

MAINS

Ruby Creek mushrooms, celeriac, green onion, cheese garum (v)	43
Roasted baby beetroots, chickpea, hazelnut, Persian feta, brown butter (v)	43
Grilled poblano & confit potato, capsicum, leek, mustard & whey (v)	45

(v) Vegan adaptable

Music curated by DJ Niki Dé Saint for Halcyon House

Menu by Andrew Milford

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 1.25%. Please note a 10% surcharge applies on weekends and 15% on public holidays.