

# Plant Based Dinner

**WEDNESDAY 24 NOVEMBER 2021**

**\$65 PER PERSON**

## **Green papaya salad**

cashew cream, cucumber and peas | GF

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## **Spinach and garlic chive dumplings**

enoki, rice vinegar and sesame

## **Roasted cauliflower mapo tofu**

gochujang | GF

## **Salt and pepper mushroom wontons**

lime dipping sauce

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## **Miso eggplant**

chilli, coriander and sesame | GF

## **Shiitake mushroom steak**

gai lan, garlic and black bean | GF

## **Hand rolled noodles XO sauce**

Available for whole tables only

GF | Gluten Free | All items are 100% plant based

Please advise your waitperson of any allergies when ordering

## DESSERTS

### **Scorched pineapple carpaccio**

ginger and lemon grass syrup, lemon sorbet and perilla

Member 13.0 | Visitor 14.6

### **Pu-erh tea cake**

coconut caramel, candied chilli and dark chocolate Chantilly

Member 13.0 | Visitor 14.6

### **Mango pudding**

tapioca pearls, fresh fruit and lychee granita | GF | VV

Member 13.0 | Visitor 14.6

## SELECT WINES

### **La Zona Pinot Grigio 2020**

King Valley, VIC | Vegan

Member 41.2 | Visitor 45.7

### **See Saw Pinot Noir Rosé 2019**

Orange, NSW | Vegan, Organic

Member 48.8 | Visitor 54.1

### **Lark Hill Sangiovese 2018**

Canberra District, ACT | Preservative Free | Vegan, Organic

Member 61.8 | Visitor 68.7

### **Rymill The Dark Horse Cabernet Sauvignon 2018**

Coonawarra, SA | Vegan

Member 43.3 | Visitor 48.1

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