

VIP TABLE ALTERNATIVE MENU

ENTRÉE

Smoked tempeh, pulled jackfruit, carrot puree,
beetroot orange gel, chilli lemon sunflower seeds,
crumpets & hoisin butter

GF, VG, N

MAIN

Mulled wine glazed portobello mushroom,
fennel potato skordalia, cold pressed apple and
pear gravy, cauliflower cheese popcorn
with vegan crackling

Served with EVO dressed broccolini
and scorched heirloom tomato

GF, VG, N

DESSERT

Elderflower panna cotta, rhubarb combination,
yuzu curd, olive oil shortbread & milk
meringue shard

GF, VG, N

V - vegetarian | GF - gluten free | N - nut free | VG - vegan