

white salt

BAR | CAFÉ | RESTAURANT

VEGAN Wine Dinner
Wednesday 31st July 2019

Canapes to start

Shitake mushroom broth, spring onion, yuzu

Mango Kimchi, sesame, soy, crispy nori

Spiced beetroot scones

Fried tofu, wakami rice, siracha mayonnaise

A glass of King Valley Vintage Prosecco

Entree

Zucchini & cashew Lasagna, tomato, olive basil sugo, fried enoki

mushrooms, beetroot salad, lemon vinaigrette

A glass of Devils Corner Pinot Grigio

Main Course

Pumpkin & Thai green curry brulee, cucumber & lime salsa, candied

walnuts, curry leaves, micro salad

Sides on your table to share

Broccolini & caullini with horseradish

House made kimchi

Roasted sweet potato & salsa verde

A glass of Innocent Bystander Tempranillo

Dessert Petit Fours

Cashew & Raspberry Bliss Ball

Spiced apple empanada

Lemon meringue slice

Cherry, chocolate coconut rough

A glass of Brown Brothers Patricia Noble

*Please advise us of any allergies or intolerances as our food may contain traces of nuts, seafood. 100%
exclusion cannot be guaranteed, df dairy free

* cannot be used in conjunction with any offers or discounts * 1% Visa/MasterCard surcharge 2% American
Express surcharge

