

Yulefest - Christmas in July

Dinner Vegetarian Menu 2019

5 course degustation \$125.00 per person

First Course

Beetroots

pickled baby beetroots | meringue | puree | olive soil | gorgonzola & beetroot sorbet

Second Course

Charred tofu

tataki | soy mirin foam | avocado mousse | yuzu drizzle | fermented nashi pear

Cleanser

Ruby grapefruit

Lolli kaffir lime infusion

Third Course

Ravioli

Spinach & ricotta | four cheese fondue | parmesan bubbles

Fourth Course

Roast roots strudel

sundried tomato pesto quinoa | charred asparagus cream

Fifth Course

Yule Log

chocolate raspberry mousse | feuilletine | strawberry gel | mandarin coulis

After

Petit fours