

PALETTE

SOLID GOLD VEGETARIAN MENU

Snacks *

Vegetables in variation
Macadamia milk emulsion

Salt baked celeriac *
Watermelon radish, Blue Quandong, native
tamarind, lemon myrtle

Grilled Oyster Mushroom *
glazed in rice culture 8-year-old miso

Heirloom Pumpkin
cooked in native ginger leaf Brine pickled vegetables,
vegan fish sauce

Darling Downs pastrami beetroot *
sauerkraut, house strawberry vinegar, caramelised
yoghurt

Set Jersey milk cheese, dried mushrooms, mactella,
leaves

Davidson Plum sorbet
grilled cucumber and lime sorbet,
pepperberry meringue

Voronoi *
flavours of banoffee

Cloud *

*5 course 90 *, 9 Course 125*