

BRICKTIONARY VEGETARIAN TASTING MENU

Dolmades

Burleigh Baker Charcoal Sourdough
96 month Rice Culture miso butter

Stanthorpe Figs
goats curd, brick pastry, vanilla pickled pistachio
2015 Chandon Vintage Brut, Yarra Valley, VIC

Daikon
vegetable dashi, ponzu pearls, sesame
2021 Garagiste Le Stagiaire Rosé, Mornington Peninsula VIC

Urban Valley Mushrooms
smoked egg yolk, brown butter consomme
2020 Charlotte Dalton 'Grace' Chardonnay, Adelaide Hills SA

Dry Aged Carrot Cooked in Miso for 8 Hours
vegetable crisps, kombucha
2021 Cloud St Pinot Noir, Multi Region VIC

Cauliflower Steak
#someassemblyrequiredpalette
2020 Olivers Taranga Mencia, McLaren Vale SA

'3 Cheese Toastie'
Burleigh Baker Sourdough, cheese, black apple
- Supplement 12 -

Rosella, Davidson plum

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Little Cocoa chocolate, flavours of strawberries and cream
2020 Soumah Botrytis Viognier, Yarra Valley VIC

Menu 125
Wine Pairing 70 half measure serve