

# **Archie 100: A Century of the Archibald Prize**

## **Vegetarian Tasting Menu**

### **Snacks**

*2021 Leeuwin Estate Brut, Margaret River WA*

*~2012 Vintage Veuve Clicquot Brut, Reims FR*

### **Burleigh Baker Charcoal Sourdough**

batch 158 Rice Culture miso butter

### **Vegetable Congee**

Marlivale brown rice grown by Mac, turnip, heirloom cauliflower, black garlic soy, egg yolk, baby radish

*2021 Thousand Candles Gathering Field Sauvignon Blanc, Yarra Valley VIC*

*~2022 Domaine Christian Salmon Sancerre, Loire Valley FR*

### **Jerusalem Artichoke grown by Sunning Hill Farm**

Ngarang-Wal ginger leaf, miso tofu cheese, native raspberry

*2022 Crudo Rose, Yarra Valley VIC*

*~2021 Place of Changing Winds Harcourt Marsanne, Macedon Ranges VIC*

### **Zerella Farms Onion Nectar**

butternut pumpkin, chipotle kale chips

*2022 Garagiste Le Stagiare Chardonnay, Mornington Peninsula VIC*

*~2021 Howard Vineyard Amos Chardonnay, Adelaide Hills SA*

### **Cauliflower grown by Kadani Farms**

cauliflower kimchi, raisins, pine nut

*2020 Elderslie Hills Blend #2 Gamay, Adelaide Hills SA*

*~2021 Maison A&S Burgundy, Hautes Cotes de Beaune FR*

### **Sweet Potato grown by Prichard Farm**

carrot RDX, sunflower, flax seed

*2021 Adelina Cabernet Franc, Clare Valley SA*

*~2015 Orland Centenary Hill Shiraz, Barossa Valley SA*

### **Burnt Honey, BenRiach, Sesame, Pecan, Togarashi**

### **Fairy Bread**

Little cocoa chocolate, flavours of fairy bread

*NV D'Soumah Brachetto Frizzante, Yarra Valley VIC*

*~2020 Ca' d' Gal Lumine Moscato d'Asti, Piedmont IT*

### **Menu 135**

#### **Wine Pairing 80**

*~Premium Pairing 130*

*wine pairings are half measure serve*