

Here & Now: Gold Coast Triennial SAMPLE Vegetarian Tasting Menu

Snacks

*NV Mumm Tasmania, Brut Prestige, Northern Tasmania TAS
~ 2014 Maison Mumm Blanc de Noir, Verzenay FR*

Pixel Bakehouse Kangaroo Grass Flour Pane Francese
batch 158 Rice Culture miso butter

Asparagus farmed by Mick Motta

Inspired by Norton Fredericks

Thai herbs, macadamia satay, nam jim jeow
*2022 Nick Spencer Wines Grüner Veltliner, Tumbarumba NSW
~ 2022 Loimer Lois Grüner Veltliner, Kamptal AT*

A Collection of Urban Valley Gourmet Mushrooms

- served over 2 courses -

Inspired by Kathy Mackey

Urban Valley Mushrooms grown by Joel

typhoon shelter, vegetable waste xo, smoked chilli pickled muntries
*2022 MMAD Vineyard Chenin Blanc, Blewett Springs SA
~ 2022 Domaine Fournier Pere et Fils MMM Chenin Blanc, Sancerre FR*

Urban Valley Mushrooms grown by Joel

bolognaise, cavatelli, 24-month Parmigiana Reggiano
*2023 Lark Hill Regional Pinot Noir, Canberra District NSW
~ 2021 Chard Farm Mata-Au Pinot Noir, Central Otago NZ*

Heritage Carrots from Valley Pride Farm

Inspired by Rebecca Ross

garlic, vegan demi glace
*2022 La Petite Mort Crianza Tempranillo, Granite Belt QLD
~ 2018 Valenciso Rioja Reserva, Rioja SP*

Celeriac farmed at Corrigan Farm

Inspired by Jay Jermyn

sunflower, koji, macadamia, truffle, quandong
*2021 Charlotte Dalton Love Me Love You Shiraz, Adelaide Hills SA
~ 2021 Paxton EJ Shiraz, McLaren Vale SA*

Pre-dessert

Candy Colours

Inspired by Larissa Warren of Ratbag studios

flavours of chocolate and mint
Little cocoa chocolate hand made by Alicia Chapman
*2021 d'Soumah Brachetto, Yarra Valley VIC
~ 2017 Kühling-Gillot Quinterra Riesling Auslese, Rheinhessen, DE*

Menu 120

Wine Pairing 80

~ Premium Wine Pairing 120

wine pairings are half measure serve