

# **Writers Revealed: Treasures from the British Library and the National Portrait Gallery, London**

## **Vegetarian Tasting Menu**

### **Snacks**

*The Gospel Solera Rye, Melbourne VIC + Strangelove Dry Ginger Ale*

**Pixel Bakehouse Korean Salt Bread, batch 158 Rice Culture miso**  
sesame butter and brown butter

### **Beetroot farmed at Marrone Farm**

sand, finger lime, beach succulents

*2020 Paringa Estate Riesling, Mornington Peninsula VIC*

*~ 2023 Sartori Sella Soave Classico DOC, Verona IT*

### **Cauliflower farmed at Pooles Farm**

3-year-old tamari, koji, kombu

*2023 The Pawn Wine Co Fiano, Langhorne Creek SA*

*~ 2021 Elderslie Hills Blend #1 Pinot Blanc, Adelaide Hills SA*

### **Heritage pumpkin farmed at Falls Farm**

Acquerello rice, Section 28 Monte Rosso, chianti

*2021 Elderslie Hills Blend #2 Gamay, Adelaide Hills SA*

*~ 2017 Levantine Hill Colleen's Paddock Pinot Noir, Yarra Valley VIC*

### **Celeriac farmed at Corrigan Farm**

native café de Paris butter, spinach, mushroom, smoked cheddar 2022

*Vasse Felix Cabernet Sauvignon, Margaret River WA*

*~ 2014 St Hugo Cabernet Sauvignon, Coonawarra SA*

### **Blackberry Picked at the Driscoll's Farm**

Bloody Shiraz Gin, yoghurt, rainforest honey, lemon verbena

### **Tart Cart**

*NV Delamere Sparkling Rosé, Pipers Brook TAS*

*~NV Perrier-Jouët Blason Rosé, Epernay FR*

### **Menu 145**

**Beverage Pairing 80**

*~ Premium Beverage Pairing 120*

*pairings are half measure serve*