

Annata

Autumn 2022

Vegan

To Start

Light Rye Sourdough *Olive Oil* \$5

Marinated Olives *From Mount Zero* \$8

Substantial

Baby Heirloom Tomato *Avocado, Pickled Grape* \$21

Ginger & Green Onion Congee *Tempura Zucchini Flower* \$24

Grilled Eggplant *Green Zhoug, Shishito Peppers* \$27

Cauliflower 'Al Pastor' *Preserved Green tomato, Persimmon* \$29

Sides

Baby Cos & Radicchio Salad *Sherry Dressing, Chives* \$12

Shoe-string Fries *BBQ Spice, Whipped Soy* \$12

BBQ'd Green Beans *Sesame* \$12

After

Coconut sorbet *Rockmelon, Brown Rice, Sherry Caramel* \$14

Chef Jordon Garcia selects and buys fresh produce daily and may sometimes substitute alternate menu items to optimise your dining experience. Your waiter will advise.