

Here & Now: Gold Coast Triennial Vegetarian Tasting Menu

Snacks

NV Mumm Marlborough Brut Prestige, Marlborough NZ
~ *NV Maison Mumm RSRV Cuvee 4.5, 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

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 *Burleigh Brewing 'Japan Black' Black Lager, Burleigh Heads QLD*

~ *2020 Toro Albala Don PX, Montilla-Moriles SP*

Menu 120

Wine Pairing 80

~ **Premium Wine Pairing 120**

wine pairings are half measure serve

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