

PALAIS & ALTUM

MENU - VEGETARIAN

Any dietary requests
can be entered at
time of purchase

Arrival Canape

Savoury cones, avocado, beetroot & citrus
Pickled mushroom bruschetta
Sheep curd ravioli, smoked eggplant, tomato oil

Entree

Bread & olive oil/balsamic - *(GF available)*
Burrata, smoked almond, eggplant, and celery leaf *(GF)*
Acquerello risotto, asparagus, champagne, smoked butter, chive *(GF)*

Mains

Stuffed Zucchini Flower
sheep curd, porcini mushrooms, truffle, mustard leaves

WITH

Mix leaf salad & roasted potatoes

Pre-Dessert

Honeydew melon, wild flower honey, almond, cantaloupe sorbet *(GF)*

Dessert

Bronte Pistachio Semifreddo *(GF)*
chocolate textures, raspberry

WITH

Petit Fours and Coffee & Tea

Late Night Snacks

Smoked Tomato & Mozzarella Arancini
Pizza al taglio

Beverages

Wine

A selection of fine sparkling, red and white wine chosen by our sommelier

Sparkling - Marchese Antinori "Tenuta Montenisa Cuvée Royal Brut",
Frianciacorta DOCG, Italy

White - Domaine Jean Defaix Chablis 1er Cru "Les Vaillons", 2016,
Chablis, France

Rose - Brokenwood Rosato (Nebiolo), Beechworth, Victoria

Red - Torres Salmos 2015 (Field Blend of Grenache,
Cabernet Sauvignon, Carignan), Priorat, Spain

Beer

A selection of assorted local & international beers

Corona

Cascade Light

4 Pines Pale Ale

Spirits

All house spirits

Non-Alcoholic Beverages

Soft Drink, Mineral Water, Orange Juice