



## Vegetarian Tasting Menu

\$109pp

Beetroot , winter berries & local leaves

Salt baked celeriac, eweghurt & Stanthorpe apple

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Scenic rim mushrooms & sheep's milk cheese

Fermented cabbage 'schnitty', pepper berry & potato

Ghost gully leaves, smokehouse dressing

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Organic butternut pumpkin cooked in spent coal, six ways

Today's selection of scenic rim vegetables

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Sheep's milk ice cream, macadamia, pear, cinnamon myrtle

Strawberries cooked over fire, sponge, gum leaf

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local cheeses to finish (*additional cost*)