

VEGETARIAN DISHES

Sonoma bread roll, cultured butter or Alto olive oil **^	3
Black garlic & native thyme bread	8
Creamed macadamia, fried sage, sweet & sour currants, toasted bread*^	14
Burrata, fried globe artichokes & extra virgin olive oil	16
Heirloom tomatoes, fennel vinaigrette, barrel aged goats fetta & dill *^+	19
Risotto of asparagus, celeriac, hazelnut & pecorino romano *	26
Caramelised fennel risotto w green olives, succulents & chimichurri *^+	26
Gnocchi, agrodolce, cavolo nero, mushrooms^+	26
Grilled broccolini, red wine butter*^+	14
Roasted Dutch carrots, lemon, extra virgin olive oil, sesame & hazelnuts^+	14
Roasted new potatoes fresh chopped herbs^+	14
Fries^+	10

\$79 SHARED MENU VEGETARIAN

Bread & cultured butter
 Creamed macadamia, fried sage, sweet & sour currants
 Heirloom tomatoes, fennel vinaigrette, barrel aged goats fetta & dill
 Salad of roast heirloom carrots, smoked beetroot puree
 Risotto of roast fennel, fresh herbs, pecorino
 Gnocchi, agrodolce, cavolo nero, mushrooms
 Grilled broccolini w red wine butter
 Chocolate marquise w caramelised white chocolate, crushed cherries & sour cream ice cream

\$79 SHARED MENU VEGAN

Bread & extra virgin olive oil
 Creamed macadamia, fried sage, sweet & sour currants
 Heirloom tomatoes, fennel vinaigrette & dill
 Salad of roast heirloom carrots, smoked beetroot puree
 Caramelised fennel risotto w green olives, succulents & chimichurri
 Gnocchi, agrodolce, cavolo nero, mushrooms
 Grilled broccolini w lemon & olive oil
 Macerated berries in vermouth, citrus w coconut sorbet & chocolate leather

Whole table participation. Minimum of 2 people

1.5% surcharge will apply to all credit card payments
 10% service charge applies to groups of 10 or more
 10% surcharge applies on Public Holidays

Our love of the botanicals used in Vermouth led to naming our restaurant after the first English botanist to hit Australian shores. Sir Joseph Banks became the leading English authority on Australia & the botanical names he left behind are his legacy. Our food philosophy is based around the abundant Mediterranean table, where family and friends gather to enjoy a shared style meal. We believe every great meal should start with some snacks & an aperitif & of course our beverage of choice is Vermouth!

Can be made gluten free *
 Can be made dairy free ^
 Can be made vegan +