



VEGETARIAN DEGUSTATION MENU 125

matched wines 70

one

SWEET CORN, DASHI CUSTARD + TOASTED CORN | cheese bark, petite local sprouts

wine pairing: petaluma croser sparkling, adelaide hills SA 120ml

premium wine pairing: nv pol roger, eprenay FRA 120ml | **supplement 10**

two

MIRIN + SAKE YAMAGASHI EGG OMELETTE | nori salt, sesame wok-tossed greens, salt + pepper tofu, fried shallots, roasted sesame + lime dressing

wine pairing: tim adams pinot gris, clare valley SA 70ml

three

SAGE + SWEET YAM FRIED GNOCCHI | beurre noisette, cashew + chilli pesto, parmesan crumbs, mushroom

wine pairing: heggies vineyard riesling, eden valley SA 70ml

four

TRUFFLE + SHADOWS OF BLUE POLENTA | smoked kewpie, toasted seeds, grilled artichoke, pickled cauliflower, mixed leaves

wine pairing: vasse felix premier chardonnay, margaret river WA 100ml

five - choice

SHIRAZ POACHED PEAR | vanilla bean arborio rice custard, brandy + almond wafer crumbs

CHOC ORANGE TARTLET | belgian chocolate + sabra crumbs, salted caramel + vanilla ice cream, raspberries + frangelico

TRIO OF TROPICAL SORBETS | chef's daily selection of local flavours

wine pairing: yalumba FSW botrytis viognier, wrattonbully SA 45ml

additional course to share | **supplement 20**

CHEESE PLATE | apple, cornichons, pear paste + artisanal crackers

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS