



## VEGETARIAN DEGUSTATION MENU

menu 125 | matched wines 70

*one*

**CORN, ZUCCHINI + CARRAWAY FRITTER** | smoked tomato chutney, salted red onion + corn pickle, sour cream

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

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

*two*

**MIRIN + SAKE YAMAGISHI 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*

**SUMMER BERRY PANNACOTTA** | bourbon vanilla bean, berry coulis, local honey, white chocolate 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* | **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