

ALBA

BY KURUVITA



BLUE PYRENEES ESTATE WINE DINNER VEGETARIAN MENU

Sourdough bread with Australian olive oil (DF)

~ CANAPE ~

Puri Puffs (DF, V)

Hummus, brinjal pickle

Midnight Cuvee Chardonnay Pinot Noir, 2020



~ FIRST COURSE ~

Tartare of Roasted Beetroot (GF, DFO, V)

Soy, green onion, toasted sesame, rice crisps

Champ Blanc Blend, Marsanne Roussanne Viognier, 2021



~ SECOND COURSE ~

Roasted Cauliflower (V, VO, DFO, GF)

Dhal puree, lentil vinaigrette, masala sauce

Richardson Reserve Shiraz, 2018



~ THIRD COURSE ~

Vegan Chocolate Marquise (V, DF, GF)

Fresh berries, raspberry sorbet

Sparkling Shiraz, NV

