

# WILLO

## VEGETARIAN SET MENU

**90 PER PERSON**

OUR SET MENU HAS BEEN DESIGNED TO SHARE WITH AN UNRESTRICTED APPROACH, AN EXPERIENCE FOR THE SENSES. WE ENCOURAGE OUR GUESTS TO SIT BACK, RELAX AND LET OUR INNOVATIVE AND EXCITING MENU TAKE YOUR TASTE BUDS ON A JOURNEY.

*Housemade Tasmanian Black Garlic Sourdough / Truffle Butter*

*Whipped Goat Cheese / Crispy Thin Ciabatta / Lemon*

*Zucchini Flower / Stuffed Ricotta / Truffle Honey*

*Double baked Gruyere Souffle / Cheddar / Chives*

*Creamy Lemon Orzo / Whipped Ricotta / Pecorino*

*Charred Carrots / Smoked Labne / Buckwheat / Mandarin*

*Sautéed Green Bean / Garlic Confit / Chilli / Gremolata*

*Dahlia Flower / Gingerbread Tea Ganache / Chestnut Mouse / Hazelnuts Gelato*

***This is a seasonal menu and it will feature a rotation of fresh produce from our kitchen.***

*Groups of 10 guests and above will be required to dine on our chefs menus.*

*Please note there is a 10% surcharge applies on Sundays and 15% surcharge on all Public Holidays. A service charge of 10% will be added to the tables of 10 or more people .*

*Please note no split bill policy for group of 8 or more.*

