



## **VEGETARIAN & VEGAN FOUR-COURSE MENU**

### **HOB SOUP (DF, CAN BE GF)**

Rotating Soup, Herb Oil, Toasted Sourdough

*Wine Pairing – Unsworth Rose*

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### **VEGETARIAN SUYA (DF, GF)**

Grilled Broccolini, White Beet Hot Sauce, Coleslaw Cilantro & Roasted Crushed Peanut

*Sparkling Wine Pairing – Unsworth Pinot Gris*

*Suggested Beer: HOB Premium Lager, Crafted by Small Gods Brewing Co.*

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### **BUTTERNUT SQUASH RISOTTO (GF)**

Fennel, Grapefruit & Radish Salad, Curry Vanilla Oil, Shaved Parmesan

*White Wine Pairing – Unsworth Chardonnay*

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### **FLOURLESS CHOCOLATE CAKE (GF)**

Chocolate Mousse, Salted Caramel, Candied Walnuts, Chocolate Soil

*Unsworth Ovation*

\$65

+ \$40 for wine pairing (wine may change)