



# HARRY'S ON BUDERIM

## VEGAN DEGUSTATION AUTUMN MENU 2026

**5 COURSE DEGUSTATION** 110pp  
**ADD MATCHING WINES** 70pp

### TO START

chef's seasonal amuse

#### SALAD OF PICKLED BEETROOTS

avocado hummus, freekeh, pickled blackberries  
& walnut vinaigrette

*2025 SANTI SORTESELE PINOT GRIGIO, ITALY*

#### GLAZED & CHARRED EGGPLANT

Pedro Ximénez glazed eggplant, ratatouille,  
crispy chickpeas, salsa verde

*2023 FRAMINGHAM SAUVIGNON BLANC, MARLBOROUGH, NZ*

#### ROASTED CARROTS

pumpkin relish, charred broccoli, spinach  
& badami sauce

*2023 PHILIP SHAW PINOT NOIR, ORANGE, NSW*

#### BLACK BARLEY RISOTTO

roast pumpkin, sautéed mushrooms

*2021 BEST'S GREAT WESTERN, CABERNET SAUVIGNON, VIC*

### TO FINISH

#### BANANA FRITTERS

verbena infused raspberries, quinoa,  
coconut and passionfruit parfait

*2021 DEBORTOLI BOTRYTIS SEMILLON, RIVERINA, NSW*

CHEF PATRON, STUART BELL

If you have an allergy to any food products, please advise us prior to ordering. All information on food intolerances and allergens are available from our wait staff. All dishes can be altered to suit your particular dietary requirement.

WEEKEND SURCHARGE APPLIES 10%

1.6% TRANSACTION SURCHARGE ON ALL CARD PAYMENTS