



HARRY'S ON BUDERIM
RESTAURANT

VEGAN DEGUSTATION SPRING MENU 2026

5 COURSE DEGUSTATION
ADD MATCHING WINES

115pp
80pp

TO START

chef's seasonal amuse

SALAD OF HEIRLOOM TOMATOES

tomato gazpacho, quinoa, avocado, nectarine (GF)
2025 SANTI SORTESELE PINOT GRIGIO, ITALY

CHARRED ASPARAGUS & PEAS

pea puree, grilled lettuce,
apple chutney, roasted leek vinaigrette (GF)
2024 FRAMINGHAM SAUVIGNON BLANC, MARLBOROUGH, NZ

ROASTED BEETROOT

golden beetroot puree, compressed rhubarb,
broccoli, freekeh (GF)
2025 PHILIP SHAW PINOT NOIR, ORANGE, NSW

CHARRED CELERIAC

sautéed mushrooms, pumpkin puree,
bulgur wheat, blackberry, walnut emulsion
2021 BEST'S GREAT WESTERN, CABERNET SAUVIGNON, VIC

TO FINISH

MANGO & COCONUT

blueberry compote, wattleseed sponge,
coconut sorbet (GF/DF)
2022 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%