

VEGETARIAN MENU

1st Course (set for all guests)

Salt baked celeriac, Udder Farm yoghurt, kombu, puffed rice

2nd Course

King Brown mushroom, miso and sake cream, nori wafer, nasturtium

Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower, corn shoots

3rd Course

House made haloumi, potato, roasted onion, cavolo nero, fig

Silken tofu, eggplant, shitake, bok choy, shaohsing eschallot

Optional Cheese Course

Maffra cheddar custard, hazelnut, Dijon, rocket

4th Course

Muse coconut

Roasted white chocolate parfait, banana ferment, blueberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues