

VEGETARIAN MENU

1st Course (set for all guests)

Sweet and sour beetroot, Branxton pecans, black garlic, Olio Mio olive oil, fresh goat's milk curds and whey

2nd Course

Our own polenta, charred Morpeth sweet corn, black bean, togarashi, wild rice

Local sebago potato, cured yolk, mushroom, mushroom soy broth

3rd Course

House made haloumi, black beauty zucchini, kombu, nasturtium, black garlic

Silken tofu, heirloom tomato, wombok, salt bush, kimchi dressing

Optional Cheese Course

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds

4th Course

Muse coconut

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Morpeth watermelon, sour jelly, granita, crisp, rockmelon sorbet, Lovedale finger lime, Thai basil