

VEGETARIAN MENU

1st Course (set for all guests)

Wood fired Morpeth cauliflower, Branxton pecans, jersey yoghurt, yuzu, raisins

2nd Course

Binnorie goats curd gyoza, black sesame, buckwheat, baby radish, spring onion

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

3rd Course

House made haloumi, kohlrabi, broccoli, smoked soy, green onion oil

Silken tofu, peas, broad beans, wasabi, kaffir lime, Lamborn tendrils

Optional Cheese Course

Tarago River double cream blue, malted brioche, date, local honey, sunflower shoots

4th Course

Muse coconut

White chocolate cream, cumquat, ginger, marigold, spiced bread, vanilla salt

Strawberries and cream, shiso sorbet, meringues