

VEGETARIAN MENU

1st Course (set for all guests)

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

2nd Course

Labna, apple, cucumber, organic wasabi, wild rice, dill

Koshihikari and whey risotto, autumn pinewood mushroom, nasturtium

3rd Course

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

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

Side Dish - Salad of Green elk, pistachio, green apple 8

Optional Cheese Course

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

4th Course

Muse coconut

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

Strawberries and cream, shiso sorbet, meringues