

VEGETARIAN MENU

1st Course (set for all guests)

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

2nd Course

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

Sebago potato, cured yolk, mushroom, mushroom soy broth

3rd Course

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

House made haloumi, Morpeth broccoli, white bean, capers, empress of India nasturtium

Side Dish: charred Morpeth butternut pumpkin, salt bush butter

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

Feijoa, dark chocolate sorbet, almond milk granita, cocoa nib brittle