

VEGETARIAN MENU

1st Course

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

Tomato and pickled turnip gyoza, radish, black sesame, katsuobushi, spring onion

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

2nd Course

Koshihikari and whey risotto, mushroom, nasturtium

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

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

3rd Course

Muse coconut

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

Sake compressed Morpeth watermelon, sour jelly, granita, crisp, rockmelon sorbet, Thai basil

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