

# VEGETARIAN MENU

## 1<sup>st</sup> 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, spring onion

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

## 2<sup>nd</sup> Course

Koshihikari and whey risotto, mushroom, nasturtium

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

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

## 3<sup>rd</sup> Course

Muse coconut

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

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

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