

VEGETARIAN MENU

1st Course

Carrots, house sour cream, Malfroy's wild honey, ginger, raspberry

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

2nd Course

Koshihikari and whey risotto, mushroom, nasturtium

House made haloumi, ronde de nice zucchini, kombu, black garlic, nasturtium, shishito peppers

Silken tofu, ox heart tomato, wombok, salt bush, kimchi dressing

3rd Course

Muse coconut

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

Strawberries and cream, shiso sorbet, meringues

Tarago River double cream blue, local honey, Tinkler's muscatel, brioche, sunflower, black pepper