

VEGETARIAN MENU

1st Course

Carrots, goats curd, Paxton honeycomb, ginger, blackberry

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, black fig, roasted almonds