

VEGETARIAN MENU

1st Course

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

Roasted cauliflower, romanesco, miso, beurre bosc pear, hazelnut, raisin

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

2nd Course

Koshihkari brown rice, local mushrooms, organic wasabi, brown kelp, daikon

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

Silken tofu, charred red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

3rd Course

Muse coconut

Warm crème caramel, blood orange, red miso, buckwheat, oxalis

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

Heidi gruyere cream, crisp and frozen, apple, roasted almonds