

# VEGETARIAN MENU

## 1<sup>st</sup> Course

Wood fired Morpeth cauliflower, Branxton pecans, jersey yoghurt, yuzu, raisins

Jersey milk labna, apple, cucumber, organic wasabi, dill

Salad of Green elk, pistachio, green apple

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

Koshihikari and whey risotto, autumn pinewood mushroom, nasturtium

House made haloumi, kohlrabi, broccoli, smoked soy, green onion oil

Silken tofu, peas, broad beans, wasabi, kaffir lime, Lamborn tendrils

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

Muse coconut

Roasted white chocolate parfait, banana ferment, blackberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues

Tarago River double cream blue, honey and malt glazed dates, brioche, sunflower, black pepper