

VEGETARIAN MENU

1st Course (set for all guests)

Wood fired and steamed Morpeth eggplant, ginger, miso, Binnorie goat's curd, wild rice

2nd Course

Local sweet corn, pickled onion, empress of India nasturtium, wakame, puffed koshihikari rice

Morpeth butternut pumpkin, cured yolk, bunya nut miso, Reypenaer

3rd Course

House made haloumi, salt baked beetroot, plum, hazelnut, olive oil, garlic chive and flowers

Slow cooked potato, sunflower seeds and shoots, fig, quinoa

Side Dish 10

Sautéed cavolo nero, kale, green onion oil, soy

Warm Morpeth zucchini and squash salad, seaweed seasoning, lemon and olive oil

Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

4th Course

Muse coconut

Warm crème caramel, orange, miso, buckwheat

Little Hill Farm Albion strawberry, matcha tea ice cream, red shiso sorbet, pavlova