

# VEGETARIAN MENU

## 1<sup>st</sup> Course (set for all guests)

Morpeth kohlrabi, purple daikon, green apple, sesame, shitake and ginger broth

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

Our own sweet corn polenta, soft yolk, truffled pecorino, new season pinewood mushroom

Morpeth butternut pumpkin, bunya nut miso, Reypenaer, sunflower shoots

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

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

Roasted sugarloaf cabbage, nori cream, radish, seaweed seasoning, nasturtium

### Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Roasted broccoli, nasturtium, peanut, lime

## Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

## 4<sup>th</sup> Course

Muse coconut

Baked home grown apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

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