

# VEGETARIAN MENU

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

Burraduc Farm buffalo Dolce Nina fresh cheese, heirloom tomato, olive, basil, preserved lime

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

Mother Fungus king brown mushroom noodles, barley miso, togarashi, yuzu, sea blight

Silken tofu, fried eggplant, macadamia, gem lettuce, citrus and soy

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

House-made haloumi, our own polenta, sweet corn, sunrose, black garlic

Charred zucchini, blood orange kosho and sake koshihikari rice, nasturtium, grilled peppers

## Side Dish 10

Leaf and herb salad, radish, cabernet sauvignon vinaigrette

Charred Morpeth pumpkin, Binnorie feta, basil, sunflower seeds, purslane

## Optional Cheese Course

Tasmanian Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche

*or*

Traditional cheese plate

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

Muse coconut

Warm miso custard, verjuice caramel, grilled nectarine, buckwheat

Little Hill Farm rhubarb, strawberry, white chocolate, liquorice

**4 COURSES 115 / Wine Pairing 95**

**Optional Cheese Course 15 / Wine Pairing 10**

*Please note AMEX transactions incur a 2% surcharge*