

# VEGETARIAN MENU

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

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

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

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

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

## 3<sup>rd</sup> 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

Mixed leaves, mango vinaigrette

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

## Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

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

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

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