

VEGETARIAN MENU

1st Course (set for all guests)

Celeriac, hung yoghurt, truffled pecorino, yolk, Japanese parsley

2nd Course

Randall family koshihikari risotto, Binnorie goat's curd, wasabi, spring pea, radish, mint, lemon myrtle

Sebago potato, cured yolk, mushroom, mushroom soy broth

3rd Course

House made haloumi, salt baked beetroot, garlic scapes, pickled mulberries, olio mio olive oil, hazelnuts

Jerusalem artichoke, sunflower seeds and shoots, new season fig, umi plum vinaigrette

Side Dish 10

Salad of endive, cipollini, vinaigrette

Warm Morpeth zucchini and yellow squash salad, saltbush seasoning, lemon and olive oil

Optional Cheese Course

Heidi gruyere and roasted onion tart, Tangarook pecans, wild rice

4th Course

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet