

# VEGETARIAN MENU

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

Morpeth cauliflower, miso, romanesco, hung jersey yoghurt, citrus butter

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

Sebago potato, Blue Mountains black truffle, soft yolk, cultured butter

### Supplement 9

Our own sweet corn polenta, Mother Fungus oyster mushrooms, black garlic togarashi, wild rice

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

House made haloumi, salt baked beetroot, hazelnut, olive oil, pomegranate, garlic shoot, quinoa

Roasted drumhead cabbage, kohlrabi, fermented red wombok, nasturtium

### Side Dish 10

Grilled potkin, rosemary, reypenaer

Sautéed rainbow chard, snow peas, sunflower seed, lemon butter

## Optional Cheese Course

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

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

Muse coconut

Red gala apple, miso custard, verjuice caramel, brioche, macadamia, wattleseed

Raspberry, white chocolate, rhubarb, wild fennel, liquorice