

VEGETARIAN MENU

1st Course (set for all guests)

Celeriac, hung yoghurt, truffled pecorino, yolk

2nd Course

Summer sweet corn and Binnorie goat's curd, empress of India nasturtium, seaweed, puffed koshihikari

Mushroom tortellini, ripe and unripe local tomatoes, burnt onion, chrysanthemum, smoked tomato broth

3rd Course

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

Dutch Cream potato, sunflower seeds and shoots, new season fig, quinoa, umi plum vinaigrette

Side Dish 10

Summer Newcastle Greens mixed leaves, Little Hill Farm fennel, mango vinaigrette

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

Optional Cheese Course

Pyengana Cheddar 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