

VEGETARIAN MENU

1st Course (set for all guests)

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

2nd Course

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

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

3rd Course

House made haloumi, salt baked beetroot, black plum, olio mio olive oil, hazelnuts, chive

Dutch Cream potato, sunflower seeds and shoots, fig, quinoa

Side Dish 10

Mixed leaves, Summer mango vinaigrette

Warm Morpeth zucchini and yellow squash salad, seaweed 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