

VEGETARIAN MENU

1st Course

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

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

2nd Course

Slow cooked potato, sunflower seeds and shoots, new season fig, quinoa

House made haloumi, salt baked beetroot, plum, hazelnut, olive oil, garlic chive and flowers

Side Dish 10

Sautéed cavolo nero, kale, green onion oil, soy

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

3rd Course

Muse coconut

Baked home grown apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

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

Binnorie goat's cheese, estate honey, Tangarook pecans