

# VEGETARIAN MENU

## 1<sup>st</sup> Course

Morpeth kohlrabi, purple daikon, green apple, sesame, shitake and ginger broth

Our own sweet corn polenta, soft yolk, truffled pecorino, new season pinewood mushroom

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

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

Roasted sugarloaf cabbage, nori cream, radish, seaweed seasoning, nasturtium

## Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Roasted broccoli, nasturtium, peanut, lime

## 3<sup>rd</sup> 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