

VEGETARIAN MENU

1st Course

Mother Fungus king brown mushroom noodles, barley miso, togarashi, yuzu, sea blight

Silken tofu, fried eggplant, macadamia, gem lettuce, citrus and soy

2nd Course

House-made haloumi, our own polenta, sweet corn, sunrose, black garlic

Charred zucchini, blood orange kosho and sake koshihikari rice, nasturtium, grilled peppers

Side Dish 10

Leaf and herb salad, radish, cabernet sauvignon vinaigrette

Charred Morpeth pumpkin, Binnorie feta, basil, sunflower seeds, purslane

3rd Course

Muse coconut

Warm miso custard, verjuice caramel, grilled nectarine, buckwheat

Little Hill Farm rhubarb, strawberry, white chocolate, liquorice

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

Traditional cheese plate

2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge