

VEGETARIAN MENU

1st Course

Sweet and sour beetroot, Tangarook pecans, black garlic, Olio Mio olive oil, wild sorrel, fresh goat's milk curd and whey

Roasted cauliflower, miso, beurre bosc pear, hazelnut, raisin

Our own polenta, charred sweet corn, black garlic, togarashi, wild rice

2nd Course

Koshihkari brown rice, shitake mushroom, organic wasabi, brown kelp, daikon

House made haloumi, celeriac, local cumquat, wattleseed, salt bush, Tangarook pecans

Silken tofu, charred red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

Side Dish 10

Charred brassica leaves, tahini, lemon

Salad of endive, cipollini, nasturtium vinaigrette

3rd Course

Muse coconut

Warm crème caramel, blood orange, red miso, buckwheat, oxalis

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Heidi gruyere cream, crisp and frozen, apple, roasted almonds