

# VEGETARIAN MENU

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

Celeriac, hung yoghurt, truffled pecorino, yolk, Japanese parsley

Morpeth carrots, Binnorie feta, ginger, nasturtium flower vinegar, bunya nut miso

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

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

Randall family koshihikari risotto, Binnoirie goat's curd, wasabi, spring pea, radish mint

House made haloumi, salt baked and fresh beetroot, pickled Scarborough mulberries

Jerusalem artichoke, sunflower seeds and shoots, new season fig, umi plum vinaigrette

## Side Dish 10

Charred brassica leaves, tahini, lemon

Spring pea, endive, cipollini, vinaigrette

Roasted Morpeth cauliflower, yoghurt, seaweed and sesame spice

## 3<sup>rd</sup> Course

Muse coconut

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

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

'Licorice Stick', Daintree dark chocolate mousse, wild fennel, raspberry sorbet

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