

VEGETARIAN MENU

1st Course

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

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

2nd Course

Carrots, Binnorie fetta, ginger, nasturtium, bunya nut miso

House made haloumi, salt baked beetroot, pickled Scarborough mulberries, Olio Mio olive oil, hazelnuts

Side Dish 10

Spring pea, endive, cipollini, vinaigrette

Warm Morpeth squash and zucchini salad, lemon, olive oil and salt bush seasoning

3rd Course

Muse coconut

Warm crème caramel, blood orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

Heidi Gruyere and roasted onion tart, Tangarook pecans, wild rice