

VEGETARIAN MENU

1st Course

Our own sweet corn polenta, Mother Fungus mushrooms, black garlic togarashi, wild rice

Morpeth Sebago potato, Blue Mountains black truffle, soft yolk, cultured butter

Supplement 9

2nd Course

House made haloumi, salt baked beetroot, hazelnut, pomegranate, olive oil, garlic shoot, quinoa

Roasted drumhead cabbage, kohlrabi, fermented red wombok, nasturtium

Side Dish 10

Grilled potkin, rosemary, reypenaer

Sautéed rainbow chard, snow peas, sunflower seed, lemon butter

3rd Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, brioche, macadamia, wattleseed

Raspberry, white chocolate, rhubarb, wild fennel, liquorice

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