

VEGETARIAN MENU

1st Course

Woodfired and steamed Morpeth eggplant, ginger, miso, Binnorie goat's curd, wild rice

Local sweet corn, pickled onion, empress of India nasturtium, wakame, puffed koshihikari rice

2nd Course

Dutch Cream potato, sunflower seeds and shoots, new season fig, quinoa

House made haloumi, salt baked beetroot, black plum, Olio Mio olive oil, hazelnuts, chive

Side Dish 10

Mixed leaves, Summer mango vinaigrette

Warm Morpeth squash and zucchini salad, seaweed seasoning, lemon and olive oil

3rd Course

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

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

Pyengana Cheddar and roasted onion tart, Tangarook pecans, wild rice