

VEGETARIAN MENU

1st Course

Morpeth kohlrabi, purple daikon, green apple, sesame, shitake and ginger broth

Our own sweet corn polenta, soft yolk, truffled pecorino, confit autumn mushrooms

2nd Course

House made haloumi, salt baked beetroot, plum, hazelnut, olive oil, garlic chive, quinoa

Roasted drumhead cabbage, nori cream, radish, seaweed seasoning, fermented red wombok, nasturtium

Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Roasted broccoli, nasturtium, peanut, lime

3rd Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

Little Hill Farm Albion strawberry, matcha tea ice cream, red shiso sorbet, pavlova

Binnorie goat's cheese, estate honey, Tangarook pecans