

# VEGETARIAN MENU

## 1<sup>st</sup> Course (set for all guests)

Sweet and sour beetroot, Branxton pecans, black garlic, Olio Mio olive oil, fresh goat's milk curds and whey

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

Our own polenta, charred Morpeth sweet corn, black bean, togarashi, wild rice

Sebago potato, cured yolk, mushroom, mushroom soy broth

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

House made haloumi, black beauty zucchini, kombu, nasturtium, black garlic

Silken tofu, cherry tomato, wombok, salt bush, kimchi dressing

**Side Dish:** charred Morpeth butternut pumpkin, salt bush butter

## Optional Cheese Course

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds

## 4<sup>th</sup> Course

Muse coconut

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

Morpeth watermelon, sour jelly, granita, crisp, rockmelon sorbet, Lovedale finger lime, Thai basil