

VEGETARIAN MENU

1st Course (set for all guests)

Morpeth kohlrabi, green apple, warm shitake custard, breakfast radish

2nd Course

Our own sweet corn polenta, new season pinewood mushroom, soft yolk, truffled pecorino

Morpeth butternut pumpkin, cured yolk, bunya nut miso, Reypenaer

3rd Course

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

Slow cooked potato, sunflower seeds and shoots, fig, quinoa

Side Dish 10

Sautéed cavolo nero, kale, green onion oil, soy

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

Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

4th Course

Muse coconut

Baked home grown apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

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