

VEGETARIAN MENU

1st Course (set for all guests)

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

2nd Course

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

Morpeth butternut pumpkin, bunya nut miso, Reypenaer, sunflower shoots

3rd Course

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

Roasted sugarloaf 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

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