

# VEGETARIAN MENU

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

Wood fired Morpeth cauliflower, Branxton pecans, jersey yoghurt, yuzu, raisins

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

Binnorie goats curd gyoza, black sesame, buckwheat, tatsoi, spring onion

Local sebago potato noodles, crisp, cream, cured Nulkaba yolk, pinewood mushroom, mushroom soy broth

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

House made haloumi, kohlrabi, broccoli, smoked soy, green onion oil

Silken tofu, peas, broad beans, wasabi, kaffir lime, Lamborn tendrils

**Side Dish** - Salad of Green elk, pistachio, green apple 8

## Optional Cheese Course

Tarago River double cream blue, malted brioche, date, local honey, sunflower shoots

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

Muse coconut

White chocolate cream, cumquat, ginger, marigold, spiced bread, vanilla salt

Strawberries and cream, shiso sorbet, meringues