

# VEGETARIAN MENU

## 1<sup>st</sup> Course

Sebago potato noodles, Mother Fungus grey and king oyster mushrooms, Saint Agur, mitsuba

Steamed and fried eggplant, hung yoghurt, sour apple, cucumber, Lamborn pea tendrils

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

House-made haloumi, our own polenta, shallot, black garlic togarashi

Charred heirloom zucchini, koshihikari rice, fried flowers, citrus kosho

### Side Dish 10

Charred Pontiac potato, mustard, reypenaer, garden parsley

Sautéed silverbeet spinach, chard, snow peas, sunflower seed, lemon butter

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

Muse coconut

Sweetwater mulberry, matcha tea icecream, hung yoghurt, pistachio

Raspberry, white chocolate, rhubarb, wild fennel, liquorice

Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche

*or*

Tasmanian Pyengana cheddar served traditionally