

VEGETARIAN MENU

1st Course

Our own sweet corn polenta, confit mushrooms, black garlic togarashi, wild rice

Morpeth Sebago potato, Southern Highlands black truffle, soft yolk, cultured butter

Supplement 8

2nd Course

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

Roasted drumhead cabbage, nori cream, seaweed seasoning, fermented red wombok

Side Dish 10

Grilled potkin, rosemary, reypenaer

Fried broccoli, fermented chilli, black garlic togarashi

3rd Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, brioche, macadamia, wattleseed

Ruby grapefruit, matcha tea ice cream, red shiso sorbet, pavlova

Binnorie goat's cheese, estate honey, Tangarook pecans