

# vegetarian menu

## first course

wild mushroom broth & crisp enoki

haloumi w tomato veloute

## second course

baby beets, goats curd, walnuts & raspberry

almond filled zucchini flowers w fetta & sesame

## third course

tofu w kimchi & mandarin sauce

smoked potato, parsnip, asparagus & dutch carrot

## fourth course

peach cobbler w crème anglaise & rosewater

chocolate pudding w beetroot jam, beetroot ice cream & pistachio

cinnamon panna cotta w nutella & peanut butter fudge

\$79 per head

