



## HUNTER VALLEY

*Spring*



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

*After a cold, dry, windy end to winter the Hunter Valley finds itself in need of rain. Dams, vines, grass and the Hunter River need replenishment.*

*Determined Spring pushes through with the arrival of longer days, tree blossoms and the satisfying smell of soil that reaches micro-flora to grow the next seasons varieties*

*Local beans, peas, broccoli, cauliflower and potatoes still remain strong as we anticipate the arrival of local heirloom tomatoes and cucumbers, radishes, carrots and lettuce. John will sow his sweet corn and local mulberries will be ripe to pick*

*Our house rye sourdough continues to evolve, now using an Australian organic stone milled flour. Naturally leavened, a slow 12 hour fermentation using wild yeasts, we are proud to offer all our guests this labour of love*

# DINNER

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

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

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

Local sebago potato, black lip abalone, cured yolk, pinewood mushroom, chicken soy broth

Raw red deer and pickled turnip 'gyoza', baby radish, black sesame, katsuobushi, spring onion

Little Hill Farm chicken, jerusalem artichoke, sunflower shoots and seeds

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

Wood Fired Redgate Farm quail, salt baked kohlrabi, broccoli, smoked soy, green onion oil

Steamed Murray Gold cod, peas, broad beans, wasabi, kaffir lime, lardo, Lamborn tendrils

Upper Hunter Wagyu, celeriac baked, fermented, cream, seaweed salt, black garlic (5 supplement)

### Side Dish For Two 9

Broccolini, green onion oil, togarashi

Fried brussel sprouts, mint, local honey, pistachio

## 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, meringues

**4 COURSES 105/ Wine Pairing 95**

**Optional Cheese Course 15**

*Please note AMEX transactions incur a 2% surcharge*