



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

1ST Course (set for all guests)

Carrots, lardo, goats curd, honeycomb, ginger and blackberries

2nd Course

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

Raw fish, new season tomatillo, green chilli, yuzu koshu, avruga, shiso

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

3rd Course

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

Steamed Murray Gold cod, peas, sugar snaps, wasabi, lime, lardo, pea tendrils

Upper Hunter Wagyu, parsnip, fermented celeriac, kombu, black garlic (5 supplement)

Side Dish: Zucchini, squash, green onion dressing, togarashi 9

Optional Cheese Course

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

4th Course

Muse coconut

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Strawberries and cream, shiso, meringues

4 COURSES 105/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge