



# HUNTER VALLEY

*Summer*



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

# DINNER

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

Carrots, pork jowl, goats curd, Malfroy's wild honey, ginger, blueberry

## 2<sup>nd</sup> 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

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

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

Pan fried Murray Gold cod, ox heart tomato, wombok, saltbush, katsuobushi, kimchi dressing

Wood Fired Upper Hunter Wagyu, ronde de nice zucchini, kombu, Empress of India nasturtium, shishito peppers (5 supplement)

**Side Dish:** Morpeth green beans, green onion oil, togarashi 10

## Optional Cheese Course

Tarago River double cream blue, malted brioche, Tinkler's muscatel, local honey, sunflower shoots

## 4<sup>th</sup> 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*