



# 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, Paxton honeycomb, 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 tomato, green chilli, citrus kosho, avruga, shiso

Little Hill Farm chicken, our own polenta, charred Morpeth sweet corn, black bean, togarashi

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

Wood Fired Redgate Farm quail, plum, buckwheat noodles, umeboshi, wild garlic capers

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

Wood Fired Upper Hunter Wagyu, black beauty zucchini, kombu, nasturtium, black garlic  
(5 supplement)

**Side Dish:** Sautéed local green beans, preserved lemon, rosemary 10

## Optional Cheese Course

Heidi gruyere cream, crisp and frozen, apricot, thyme, roasted almonds

## 4<sup>th</sup> Course

Muse coconut

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

Fresh and candied strawberries, cultured cream, shiso sorbet, meringues

**4 COURSES 105/ Wine Pairing 95**

**Optional Cheese Course 15/ Wine Pairing 10**

*Please note AMEX transactions incur a 2% surcharge*