



HUNTER VALLEY

Summer



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

DINNER

1ST Course (set for all guests)

Carrots, pork jowl, goats curd, Paxton honeycomb, ginger, blackberry

2nd Course

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

Raw fish, new season tomatillo, green chilli, citrus kosho, avruga, shiso

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

3rd 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: scorched pak choy, green onion oil, smoked soy 10

Optional Cheese Course

Heidi gruyere cream, crisp and frozen, local black fig, roasted almonds

4th Course

Muse coconut

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

Morpeth watermelon, sour jelly, granita, crisp, rockmelon sorbet, Lovedale finger lime, Thai basil

4 COURSES 105/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge