



HUNTER VALLEY

Winter



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

Winter in the Hunter Valley brings cold nights, hard frost and August winds. We keep our stone fireplace well stocked with ironbark timber and the menu leans towards refined comfort food.

Kelly and Simon's Little Hill Farm introduce small batches of the outstanding heritage Joyce's Gold chickens, a testament to their values of quality birds and ecological farming practices.

Local citrus is handpicked, juiced, zested, salted and preserved for the year's citrus kosho.

The rich loam soil of the Morpeth Hunter River flats are producing the absolute best brassicas of the region, which dominates the menu in winter. Think purple dragon wombok, savoy, white and sugar loaf cabbages, spigarello, broccoli, purple and white cauliflowers and kales.

In the chef's garden the last of the golden passionfruit is picked and fermented. Nasturtiums, varieties of radish, mustard leaf, sorrels and peas all begin to produce.

DINNER

1ST Course (set for all guests)

Sweet and sour beetroot, Branxton pecans, black garlic, smoked wagyu fat, wild sorrel, fresh goat's milk curds and whey

2nd Course

Sebago potato, black lip abalone, cured yolk, mushroom, chicken soy broth

Local blue mackerel, woodfired, pickled and mousse, rye crisp, onions, peas and it's shoots

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

3rd Course

Wood Fired Upper Hunter Wagyu, koshihkari brown rice, shitake, organic wasabi, brown kelp, diakon (5 supplement)

Wood Fired Redgate Farm quail, dashi poached cauliflower, miso, beurre bosc pear

Steamed Murray Gold cod, red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

Side Dish: charred Morpeth butternut pumpkin, salt bush butter, fresh shaved katsuobushi 10

Optional Cheese Course

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds

4th Course

Muse coconut

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

Feijoa, dark chocolate sorbet, almond milk granita, cocoa nib brittle

4 COURSES 105/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge