



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.

Local Redgate Farm quail is deboned, wood fired and teamed with the underrated kohlrabi. Kangaroo tail is slow braised, pickled and paired with last summer's sweet corn from Morpeth, which we dry, store and mill for polenta.

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

Local citrus, cauliflower, cabbage, broccoli, pecans and wood sorrel make their way onto the menu

Our 1 acre Muse farm garden is about to jump with winter brassica rapa, swede, turnip, kohlrabi, kale, chicory, broad beans and mustard leaf.

DINNER

1ST Course (set for all guests)

Wood fired Morpeth cauliflower, Branxton pecans, jersey yoghurt, yuzu, raisins

2nd Course

Koshihikari and whey risotto, local pinewood mushroom, nasturtium

Smoked Newcastle mackerel, crème fraiche, apple, cucumber, horseradish, avruga, dill

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

3rd Course

Armidale lamb, roast onion, cavolo nero, goats' curd, black garlic togarashi

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

Steamed Murray Gold cod, peas, broad beans, wasabi, kaffir lime, lardo, Lamborn tendrils

Side Dish - Salad of Green elk, pistachio, green apple 8

Optional Cheese Course

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

4th Course

Muse coconut

Roasted white chocolate parfait, banana ferment, blueberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues

4 COURSES 105/ Wine Pairing 95

Optional Cheese Course 15