



## 2 COURSES 75/ 3 COURSES 95

House Baked Rye Sourdough

### 1ST COURSE

Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower, corn shoots

Smoked Newcastle mackerel, crème fraiche, apple, cucumber, organic wasabi, avruga, dill

Cuttlefish, king brown mushroom, miso and sake cream, citrus kosho, nasturtium

Redgate Farm quail, kohlrabi ferment, brassica crisps, nori, smoked soy, green onion oil

### 2nd Course

Little Hill Farm chicken, potato, fig, macadamia, whiskey, rosemary

Steamed Murray Gold cod, white shitake, eggplant, baby bok choy, dulce seaweed

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

Wood fired local Wagyu striploin, broccolini, house miso, red onion, shiso

### 3rd Course

Muse coconut

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

Strawberries and cream, shiso sorbet, meringues

Maffra cheddar custard, hazelnut, Dijon, rocket