



2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1ST COURSE

Wood fired blue mackerel, baby radish, Mexican cucumber, Coppersolly wasabi, empress of india nasturtium

Red deer and pickled turnip gyoza, radish, black sesame, katsuobushi, spring onion

Raw fish, green tomato, chilli, citrus kosho, avruga, shiso

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

2nd Course

Whole slow cooked Armidale lamb, smoked eggplant, house miso, eschallot, mitsuba

Wood Fired Redgate Farm quail, plum, buckwheat noodles, umeboshi

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

Wood Fired Upper Hunter Wagyu, black beauty zucchini, kombu, nasturtium, black garlic (supplement 10)

Side Dish: Local cucumber mixed leaf salad, chardonnay vinaigrette 10

3rd 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

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