



2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1ST COURSE

Koshihikari and whey risotto, local pinewood mushroom, nasturtium

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

Local cuttlefish, lemonade fruit, kombu, daikon, roasted chicken and white soy broth

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

2nd Course

Armidale lamb, Morpeth sweet corn polenta, cippolini, kale, black garlic jus, smoked chilli togarashi

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

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

Wood Fired Upper Hunter Wagyu, celeriac baked, fermented, cream, seaweed salt (supplement 10)

Side dish Broccolini, green onion oil, tagorashi 8

3rd Course

Muse coconut

White chocolate cream, cumquat, ginger, marigold, spiced bread, vanilla salt

Strawberries and cream, shiso sorbet, meringues

Tarago River double cream blue, honey and malt glazed dates, brioche, sunflower, black pepper