



## 2 COURSES 75/ 3 COURSES 95

*Please note AMEX transactions incur a 2% surcharge*

House Baked Rye Sourdough

### 1ST COURSE

Koshihikari and whey risotto, shitake and king brown mushroom, nasturtium

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

Sashimi yellow fin tuna, new season tomatillo, green chilli, yuzu kosho, avruga, shiso

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

### 2nd Course

Olive tree smoked Pukara lamb, Morpeth sweet corn polenta, olives, salt bush, preserved lemon

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

Steamed Murray Gold cod, peas, sugar snaps, organic wasabi, lime, lardo, pea tendrils

Upper Hunter Wagyu, parsnip, fermented celeriac, kombu, black garlic (supplement 10)

**Side Dish:** Local mixed leaf salad, baby breakfast radish, chardonnay vinaigrette 8

### 3rd Course

Muse coconut

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

Strawberries and cream, shiso sorbet, meringues

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