



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

Raw fish, 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, our own sweet corn polenta, olives, tatsoi, preserved lemon

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

Steamed Murray Gold cod, ox heart tomato, wombok, saltbush, katsuobushi, kimchi dressing

Wood Fired Upper Hunter Wagyu, ronde de nice zucchini, kombu, Empress of India nasturtium, shishito peppers (supplement 10)

Side Dish: Local mixed leaf salad, mixed local cucumber, 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, malted brioche, Tinkler's muscatel, local honey, sunflower shoots