



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 tomato, green chilli, citrus kosho, avruga, shiso

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

2nd Course

Slow cooked Loomberah suckling lamb, smoked eggplant, house white miso, eschallot

Wood Fired Redgate Farm quail, plum, buckwheat noodles, umeboshi, wild garlic capers

Steamed Murray Gold cod, heirloom tomato, wombok, saltbush, katsuobushi, kimchi dressing

Wood Fired Upper Hunter Wagyu, black beauty zucchini, kombu, nasturtium, black garlic shishito peppers (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

Strawberries and cream, shiso sorbet, meringues

Tarago River double cream blue, malted brioche, Tinkler's muscatel, local honey, baby rocket