



## 2 COURSES 75/ 3 COURSES 95

*Please note AMEX transactions incur a 2% surcharge*

House Baked Rye Sourdough

### 1ST COURSE

Local blue mackerel, woodfired, pickled and mousse, rye crisp, onions, peas and it's shoots

Sebago potato, black lip abalone, cured yolk, mushroom, chicken soy broth

Roasted Jerusalem artichoke, toasted hay cream, buffalo milk blue cheese, malt, sunflower

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

### 2nd Course

Slow roasted suckling lamb, Morpeth broccoli, Binnorie feta, capers, empress of India nasturtium

Wood Fired Redgate Farm quail, dashi poached cauliflower, miso, beurre bosc pear

Pan fried Murray Gold cod, red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

Wood Fired Upper Hunter Wagyu, koshihkari brown rice, shitake, organic wasabi, brown kelp, diakon (supplement 10)

**Side Dish:** charred Morpeth butternut pumpkin, salt bush butter, fresh shaved katsuobushi 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