



2 COURSES 75/ 3 COURSES 95

House Baked Rye Sourdough

1ST COURSE

Koshihikari and whey risotto, local pinewood mushroom, nasturtium

Smoked Newcastle mackerel, crème fraiche, apple, cucumber, horseradish, avruga, dill

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

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

2nd Course

Braised kangaroo tail, cured loin, Morpeth sweet corn polenta, caper, black olive, mustard leaf

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, black garlic togarashi
(10.00 supplement)

Side Dish - Salad of Green elk, pistachio, green apple 8

3rd Course

Muse coconut

Roasted white chocolate parfait, banana ferment, blackberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues

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