



2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1ST COURSE

Wood fired blue mackerel, baby radish, Mexican cucumber, organic wasabi, empress of india nasturtium

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

Raw fish, green tomato, chilli, citrus kosho, avruga, shiso

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, cherry tomato, wombok, saltbush, katsuobushi, kimchi dressing

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

Side Dish: Local snow peas, Farmers Table mixed leaves, cured pork jowl 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