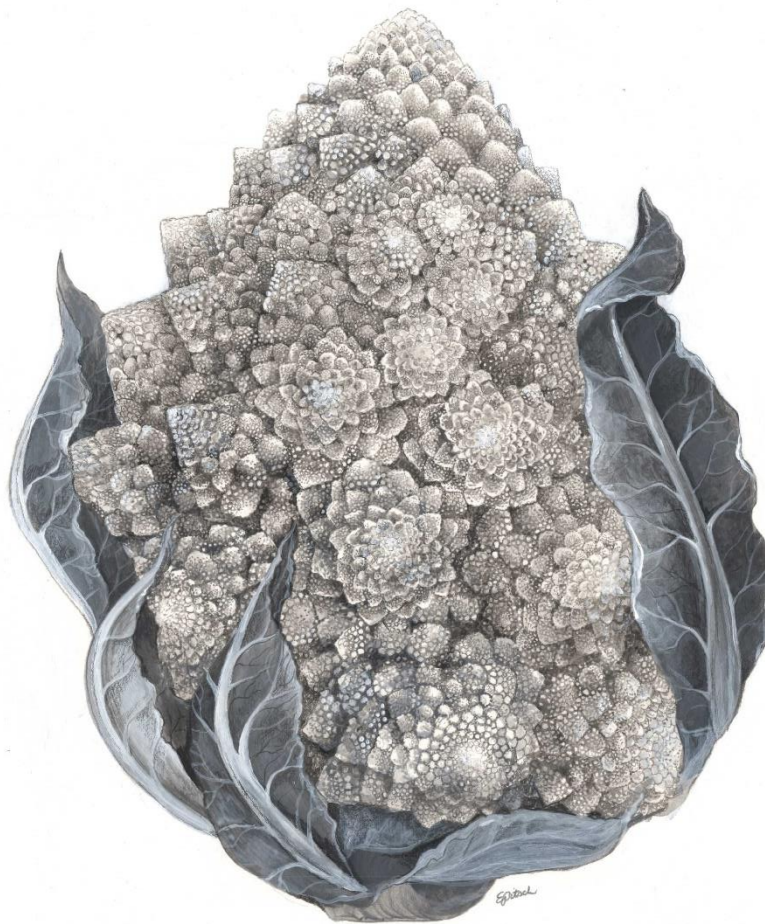




HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either Natural with lemon.
 Finger lime and verjuice dressing.
 Wood fired with katsuobushi butter.

First

Burradoc Farm Dolce Nina buffalo cheese, salt baked beetroot, oxalis, pomegranate,
Branxton Tangarook pecans

Second

Pan fried Hiramasa kingfish, kohlrabi, smoked fish mousse, apple, horseradish, pea tendrils
Our own sweet corn polenta, soft yolk, mushroom, truffled pecorino, wild rice
Lightly charred Paroo kangaroo, fermented Sweetwater pear, macadamia, pickled onion, sage, sunrose

Third

Slow cooked wagyu tri-tip, wood-fired local green peppers, shiso chimichurri
Little Hill Farm chicken, apricot glaze, roasted onion and leek, buckwheat, cavolo nero
Pan fried Murray cod, roasted pumpkin and Muse miso, confit king brown mushroom, finger lime

Sides 9

Mixed leaf salad, Binnorie feta, mint, mango dressing
Charred kipfler potato, sake and miso cream, sesame, nori

Optional Cheese Course 17

Aged Reypenaer caramalised onion tart
Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, finger lime

Fourth

Muse coconut
Nitro frozen banana, muscovado crisps, macadamia, wattleseed, mascarpone, warm whey caramel
Tonka bean panna cotta, raspberries, white chocolate, lavender granita, elderflower

Four Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10