



HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

VEGETARIAN MENU

First

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

Second

Fried silken tofu, eggplant, sage, macadamia, sunrose

Our own sweet corn polenta, soft yolk, mushroom, truffled pecorino, wild rice

Third

Morpeth butternut pumpkin, Mother Fungus kingbrown mushroom, roasted onion, buckwheat

House-made haloumi, wood-fired local green peppers, shiso chimichurri

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

Dark chocolate sorbet, raspberries, white chocolate, lavender granita, elderflower

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10