



## HUNTER VALLEY

Autumn



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

*Autumn brings a much needed cool, wet change to the Hunter Valley, this year more so than usual. The earth is still warm though, so productivity is high. Cucumber, zucchini, peppers, eggplants, soft leaves and herbs will remain strong for early Autumn, whilst local pumpkins begin to die off and sun cure for harvest.*

*Stone fruit trees drop their leaves. Local citrus of finger lime, mandarin, lemon, lime and orange begin to ripen. As we all begin to sow brassica vegetables in preparation for the late Autumn frost.*

*Local olives are pressed and brined. Neighbouring pecan farms see vintage and the chefs look forward to picking the wild bounty on offer over the cooler months. Hunter River wood sorrel. Fennel, dandelion and pinewood mushrooms are favourites.*

*Newcastle Greens begins to harvest the beautiful exclusive Lamborn Pea varietal and we welcome two fantastic local producers to our menu. Elena Swegen of Burraduc Farm with her small herd of Buffalo and cheese making facility at Myall Lakes. As well as Stu and Adele's Mother Fungus Mushrooms, growing exceptional quality oyster mushrooms at Old Bar.*

# DINNER

## 1st Course (set for all guests)

Burraduc Farm buffalo Dolce Nina fresh cheese, heirloom tomato, olive, basil, preserved lime

## 2nd Course

Cured and charred kangaroo, wattleseed yoghurt, pickled grapes, radish, native pepperberry

Raw Nelson Bay bonito, finger lime, cucumber, garum, fushimi pepper, chilled apple, cucumber and wasabi juice

Southern calamari, sake and dashi tentacles, Mother Fungus mushroom, yuzu, togarashi, sea blight

## 3rd Course

Slow cooked wagyu tri-tip, citrus kosho, zucchini, wakame, grilled peppers  
**(Supplement 12)**

Woodfired Berkshire pork and cotechino, potato puree, soured cream, sunrose, preserved plum glaze

Barbequed Murray Gold cod, prawn XO, fried eggplant, gem lettuce, citrus and soy

### Side Dish 10

Leaf and herb salad, radish, cabernet sauvignon vinaigrette

Charred Morpeth pumpkin, Binnorie feta, basil, sunflower seeds, purslane

## Optional Cheese Course

Tasmanian Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche  
*or*

Traditional cheese plate

## 4th Course

Muse coconut

Warm miso custard, verjuice caramel, grilled nectarine, buckwheat

Little Hill Farm rhubarb, strawberry, white chocolate, liquorice

**4 COURSES 115 / Wine Pairing 95**

**Optional Cheese Course 15 / Wine Pairing 10**

*Please note AMEX transactions incur a 2% surcharge*