



HUNTER VALLEY

Autumn



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

DINNER

1st Course (set for all guests)

Wood fired and steamed Morpeth eggplant, ginger, miso, Binnorie goat's curd, wild rice

2nd Course

Little Hill Farm Joyce's Gold heritage chicken, Morpeth butternut pumpkin, mitsuba

Raw fish, Mexican cucumber, blood orange kosho, avruga, shiso

Local sweet corn, Clarence River school prawns, nasturtium, wakame, puffed koshihikari rice

3rd Course

Wood fired quail, potato, fig, sunflower seeds and shoots, ume plum vinaigrette

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, plum, garlic chive and flowers

Pan fried market fish, heirloom carrots raw and roasted, shishito pepper, ginger ferment carrot butter

Side Dish 10

Sautéed cavolo nero, kale, green onion oil, soy

Warm Morpeth zucchini and squash salad, seaweed seasoning, lemon and olive oil

Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

4th Course

Muse coconut

Warm crème caramel, orange, miso, buckwheat

Little Hill Farm Albion strawberry, matcha tea ice cream, red shiso sorbet, pavlova

4 COURSES 110/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge