



## 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, thyme

Raw fish, local 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

Mixed leaves, mango vinaigrette

Warm Morpeth zucchini 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, red 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*