



## HUNTER VALLEY

*Spring*



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

*After a cold, dry, windy end to winter the Hunter Valley finds itself in need of rain. Dams, vines, grass and the Hunter River need replenishment.*

*Determined Spring pushes through with the arrival of longer days, tree blossoms and the satisfying smell of soil that reaches micro-flora to grow the next seasons varieties*

*Matt's Morpeth brassicas begin to finish as we anticipate the arrival of local heirloom tomatoes and cucumbers, radishes, carrots and leaves. John will sow his sweet corn, local mulberries will be ripe to pick, and our foraged oxalis, fennel and onion flowers are in full bloom*

*Our house rye sourdough, using an Australian organic stone milled flour, naturally leavened, is made over a slow 12 hour fermentation using wild yeasts. We are proud to offer all our guests this labour of love*

# DINNER

## 1ST Course (set for all guests)

Sweet and sour beetroot, Tangarook pecans, black garlic, smoked wagyu fat, wild sorrel, fresh goat's milk curd and whey

## 2nd Course

Sebago potato, black lip abalone, cured yolk, mushroom, chicken soy broth

Bonito, woodfired, pickled and mousse, rye crisp, onions, peas and its shoots

Roasted Jerusalem artichoke, toasted hay cream, buffalo milk blue cheese, malt, sunflower

## 3rd Course

Wood Fired Upper Hunter Wagyu, koshihikari brown rice, shitake, organic wasabi, brown kelp, diakon (5 supplement)

Wood Fired Redgate Farm quail, dashi poached cauliflower, miso, beurre bosc pear

Steamed Murray Gold cod, red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

### Side Dish 10

Charred brassica leaves, tahini, lemon

Salad of endive, cipollini, nasturtium vinaigrette

## Optional Cheese Course

Heidi gruyere cream, crisp and frozen, apple, roasted almonds

## 4th Course

Muse coconut

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Warm crème caramel, blood orange, red miso, buckwheat, oxalis

**4 COURSES 105/ Wine Pairing 95**

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

*Please note AMEX transactions incur a 2% surcharge*