



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, cucumbers, mulberries, radishes, carrots, leaves and corn.

Port Stephens Sydney rock oysters are served freshly shucked or lightly cooked over the wood fire

We have also introduced a playful take on liquorice to our dessert menu. Young shoots of Hunter River wild fennel are paired with Daintree chocolate and raspberries

DINNER

1st Course (set for all guests)

Celeriac, hung yoghurt, truffled pecorino, yolk, Japanese parsley

2nd Course

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

Raw fish, green tomato, cucumber, citrus kosho, avruga, shiso

Randall family koshihikari risotto, Binnorie goat's curd, wasabi, spring pea, radish, mint

3rd Course

Wood fired quail, Jerusalem artichoke, fig, sunflower seeds and shoots, umi plum vinaigrette

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, garlic scapes, pickled Scarborough mulberries

Barbequed Moreton Bay Bug, Morpeth carrots, ginger, nasturtium flower vinegar, bunya nut miso (additional supplement 10)

Side Dish 10

Charred garden leaves, tahini, lemon

Spring pea, endive, cipollini, vinaigrette

Roasted Morpeth cauliflower, yoghurt, seaweed and sesame spice

Optional Cheese Course

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

4th Course

Muse coconut

'Licorice Stick', Daintree dark chocolate mousse, wild fennel, raspberry sorbet

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

4 COURSES 110/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge