



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, lemon myrtle

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 mulberries

Pan fried Murray Gold cod, charred local cumquat and baby leek, shellfish cream, agretti

Side Dish 10

Spring pea, endive, cipollini, vinaigrette

Warm Morpeth zucchini and yellow squash salad, saltbush seasoning, lemon and olive oil

Optional Cheese Course

Heidi gruyere and roasted onion tart, Tangarook pecan, wild rice

4th Course

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

4 COURSES 110/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge