



## 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 warming soil to grow the next season's 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 raspberry liquorice to our dessert menu. Young shoots of Hunter River wild fennel are paired with Little Hill Farm rhubarb, white chocolate cream and raspberries.*

# DINNER

## 1st Course (set for all guests)

Morpeth cauliflower, miso, romanesco, hung jersey yoghurt, citrus butter, salmon pearls

## 2nd Course

Little Hill Farm heritage chicken, our own sweet corn polenta, Mother Fungus oyster mushrooms

Ocean trout served raw, smoked bonito mousse, avruga, apple, Lamborn pea tendrils

Morpeth Sebago potato, Blue Mountains black truffle, soft yolk, cultured butter

### Supplement 9

## 3rd Course

Berkshire pork, roasted drumhead cabbage, fermented red wombok, cabbage gravy

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, pomegranate, garlic shoots

Barbequed Murray Gold cod, kohlrabi, XO butter, nasturtium seeds, leaves and flowers

### Side Dish 10

Grilled potkin, rosemary, reypenaer

Sautéed rainbow chard, snow peas, sunflower seed, lemon butter

## Optional Cheese Course

Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche

## 4th Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, brioche, macadamia, wattleseed

Raspberry, white chocolate, rhubarb, wild fennel, liquorice

**4 COURSES 110/ Wine Pairing 95**

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

*Please note AMEX transactions incur a 2% surcharge*