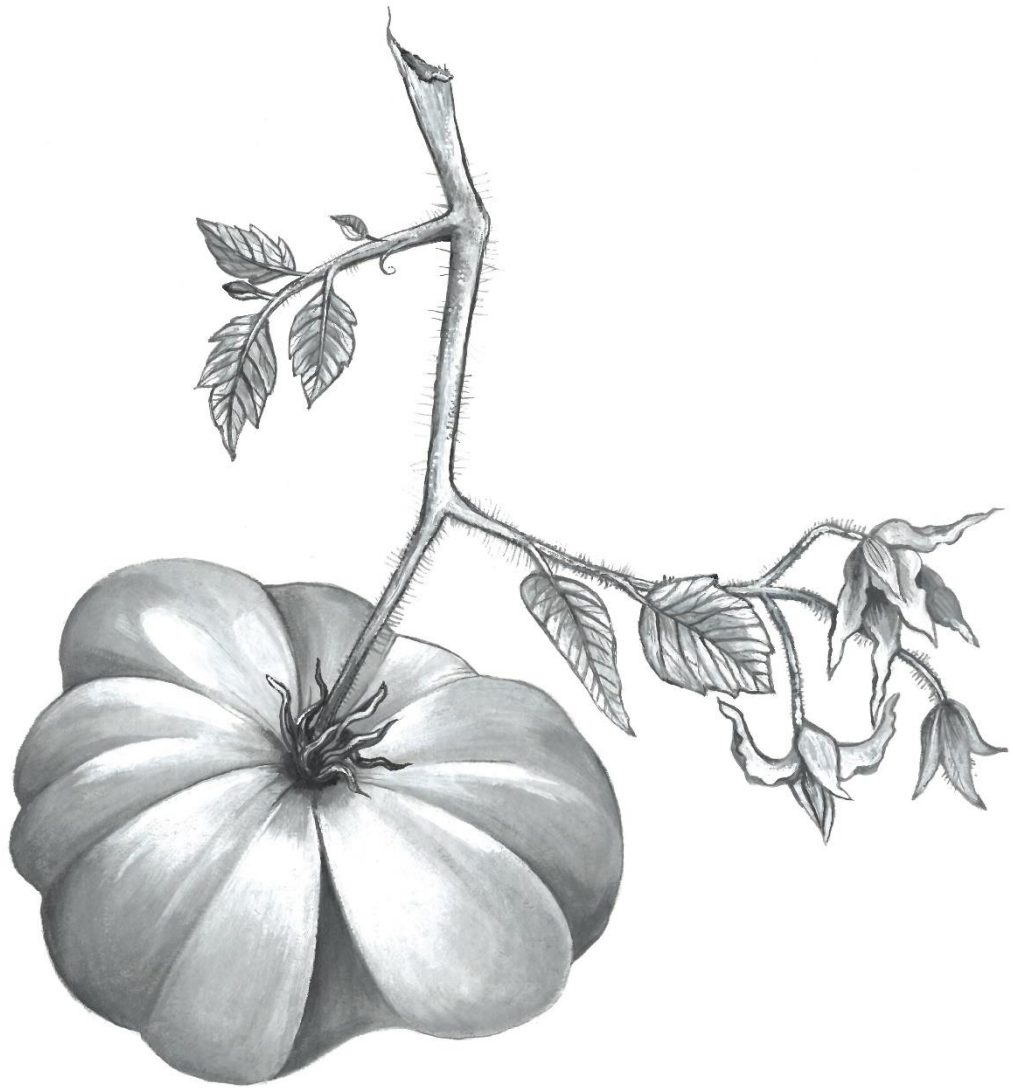




HUNTER VALLEY

Summer



Heirloom Mortgage Lifter Tomato
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, green tomato, cucumber, citrus kosho, avruga, shiso

Local sweet corn, Clarence River school prawns, nasturtium, wakame, puffed koshihikari rice

3rd Course

Wood fired quail, Dutch cream potato, fig, sunflower seeds and shoots, umi plum vinaigrette

Slow cooked lamb breast, black garlic glaze, salt baked and fresh beetroot, plum

Pan fried market fish, charred shishito pepper, carrot fermented, pureed and slow cooked

Side Dish 10

Mixed leaves, Summer mango vinaigrette

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

Optional Cheese Course

Pyengana Cheddar 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