



HUNTER VALLEY

Winter



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

DINNER

1st Course (set for all guests)

Morpeth kohlrabi, purple daikon, green apple, sesame, school prawn XO broth

2nd Course

Little Hill Farm Joyce's Gold heritage chicken, Morpeth butternut pumpkin

Poached Hiramasa kingfish, jerusalem artichoke, finger lime, wakame, coastal succulents

Our own sweet corn polenta, soft yolk, truffled pecorino, confit autumn mushrooms

3rd Course

Melanda Park pasture raised pig, wood roasted drumhead cabbage, nori and egg white cream, fermented red wombok

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

Steamed Petuna ocean trout, local cauliflower, miso, Jersey yoghurt, citrus butter

Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Roasted broccoli, nasturtium, peanut, lime

Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

4th Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

Little Hill Farm Albion strawberry, matcha tea ice cream, red shiso sorbet, pavlova

4 COURSES 110/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge