



A La Carte Menu

2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1st Course

Raw fish, local cucumber, blood orange kosho, avruga, shiso

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

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

2nd Course

Wood fired quail, potato, fig, sunflower seeds and shoots, ume plum vinaigrette

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

Pan fried market fish, heirloom carrots raw and roasted, shishito pepper, ginger ferment carrot butter

Side Dish 10

Sautéed cavolo nero, kale, green onion oil, soy

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

3rd Course

Muse coconut

Baked home grown apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

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

Binnorie goat's cheese, estate honey, Tangarook pecans