



## 2 COURSES 75/ 3 COURSES 95

*Please note AMEX transactions incur a 2% surcharge*

House Baked Rye Sourdough

### 1ST COURSE

Bonito, woodfired, pickled and mousse, rye crisp, onions, Lamborn speckled peas

Sebago potato, black lip abalone, cured yolk, mushroom, wild onion flowers, chicken soy broth

Roasted Jerusalem artichoke, toasted hay cream, buffalo milk blue cheese, malt, sunflower

Little Hill Farm chicken, our own polenta, charred sweet corn, black garlic, togarashi

### 2nd Course

Smoked and slow cooked duck, celeriac, local cumquat, wattleseed, salt bush, Branxton pecans

Wood Fired Redgate Farm quail, dashi poached cauliflower, miso, beurre bosc pear

Pan fried Murray Gold cod, Morpeth wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

Wood Fired Upper Hunter Wagyu, koshihkari brown rice, shitake, organic wasabi, brown kelp, diakon (supplement 10)

### Side Dish 10

Charred brassica leaves, tahini, lemon

Butternut pumpkin, salt bush butter, fresh shaved katsuobushi

### 3rd Course

Muse coconut

Warm crème caramel, blood orange, red miso, buckwheat, oxalis

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Heidi gruyere cream, crisp and frozen, apple, roasted almonds