



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, green tomato, cucumber, citrus kosho, avruga, shiso

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

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

2nd 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, pickled mulberries, chive

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

Side Dish 10

Mixed leaves, Summer mango vinaigrette

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

3rd Course

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

Pyengana Cheddar and roasted onion tart, Tangarook pecans, wild rice