



HUNTER VALLEY
Spring



Lamborn pea tendrils
Image by Emma-Jane Pitsch

Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either Natural with lemon
 Fermented green chilli, cucumber, Avruga caviar
 Wood fired with katsuobushi butter

First

Spring dashi chawanmushi, braised local heritage pork, garden shoots, herbs and flowers

Second

Hiramasa kingfish and scallop sashimi, Newcastle coastal sea blite, daikon radish

Sebago potato noodles, Mother Fungus mushrooms, salumi pork broth, shaved cured Little Hill Farm egg yolk

Lightly charred Paroo kangaroo, beetroot, Dolce Nina buffalo cheese, pickled mulberry, sunrose

Third

Pasture raised heritage pork, burnt onion, black garlic, cucumber dill pickle

Poached Cornish game hen, sage, macadamia, fresh and confit fennel

Pan fried Murray cod, smoked tomato dashi koshihikari risotto, garden basil, shiso and radish

Sides 9

Charred kipfler potato, fresh garden herb dressing

Green beans, rainbow chard, sake and roasted sesame salad

Optional Cheese Course 17

Pyengana cheddar custard, black garlic onion puree, buckwheat, rosemary wafer

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, finger lime

Fourth

Muse coconut

Buckwheat panna cotta, charred cumquat, fresh honeycomb, meringue, elderflower

Dark chocolate and wattleseed mousse, brownie, anise myrtle ice cream, Tangarook pecans, local mulberries

Four Courses	140	Wine Pairing	95
Optional Cheese Course	17	Wine Pairing	10