



HUNTER VALLEY

Spring



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either Natural with lemon,
 With spiced tomato, green onion oil, or
 Wood fired with katsuobushi butter

1st Course (set for all guests)

Wood-fired carrot, Dolce Nina buffalo cream, smoked and cured heritage pork, herbed mustard, sunrose

2nd Course (please select)

Barbequed Nelson Bay Yellow fin tuna, spring peas and flowers, nasturtium cream, black lemon

Little Hill Farm chicken, Sebago potato, Mother Fungus mushroom, rosemary

Paroo kangaroo, beetroot, wattle seed soured cream, mulberry vinegar, radicchio, native pepperberry

3rd Course (please select)

Slow cooked wagyu tri-tip, Morpeth pumpkin, sage, buckwheat, black garlic and mustard risotto

Berkshire pork and cotechino, kohlrabi, red apple, Muse miso, sunrose

Steamed Murray cod, dashi poached Australian shitake, spring onion, coastal greens, kimchi butter

Sides

Local leaf salad, mirin pickled cucumbers, eschallot, Binnorie feta **6**

Sautéed snow peas, sugar snaps, sunrose, lemon, fried garlic and smoked soy **9**

Optional Cheese Course

Tarwin blue cream, roasted beurre bosc, croutons

or

Single slice Tarwin blue, pear, croute

Palate Cleanser

Lemon, lime and verjuice granita, vanilla hung yoghurt

4th Course (please select)

Muse coconut

Frozen cumquat curd, cumquat cream, sourdough crisps

Brown butter cake, Jerusalem artichoke and condensed milk ice cream, banana and honey caramel

4 COURSES 140

Optional Cheese Course 15

Wine Pairing 95

Wine Pairing 10