



HUNTER VALLEY

Spring



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

VEGETARIAN MENU

1st Course (set for all guests)

Wood-fired carrot, Dolce Nina buffalo cream, herbed mustard, sunrose

2nd Course (please select)

Fried silken tofu, spring peas, nasturtium, black lemon

Our own sweetcorn polenta, chrysanthemum, shallots, shishito, Binnorie feta, puffed buckwheat

3rd Course (please select)

Morpeth Sebago potato, Mother Fungus mushroom, truffled pecorino

House-made haloumi, borlotti bean, tomato, coastal greens, yuzu dressing

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

Binnorie triple cream jersey brie, lilly pilly, wattleseed and elderflower tart
or

Single slice cheese, toasted sourdough

Palate Cleanser

Lemon, lime and verjuice granita, vanilla hung yoghurt

4th Course (please select)

Muse coconut

Nitro frozen cumquat curd, cumquat cream, sourdough muscovado crisps

Scarborough Estate mulberries, dark chocolate sorbet, lavender granita

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10