



HUNTER VALLEY
Summer



Mortgage Lifter Tomato
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, torched scallop, yuzu kosho, cucamelon, garlic capers, sea blite
Sebago potato noodles, Mother Fungus mushrooms, chicken and soy broth, 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, radish

Sides 9

Charred kipfler potato, smokey bacon fat and chive dressing
Zucchini, puffed rice, soy, sesame and coriander

Optional Cheese Course 17

Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wafer
Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, finger lime and citrus cells

Fourth

Muse coconut
Yellow peach, Binnorie mascarpone, shiso, meringue
Dark chocolate and wattleseed mousse, brownie, anise myrtle ice cream, Tangarook pecans, blackberry

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