



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,
 With kimchi dressing, 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)

Raw Hiramasa kingfish, chilled strawberry, shiso and lime dashi, radish, elderflower

Smoked duck breast, our own sweetcorn polenta, black garlic togarashi, yellow tomato, golden purslane

Paroo kangaroo, beetroot, wattleseed soured cream, pickled onion, garlic flower, native pepperberry

3rd Course (please select)

Slow cooked wagyu tri-tip, borlotti bean, Morpeth green beans, tomato, sea blite, yuzu dressing

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

Wood-fired Murray cod, eggplant, sage, macadamia, sunrose

Sides 9

Local squash, zucchini noodles, Binnorie feta, mint, mango dressing

Charred potato, sake and miso cream, sesame, nori

Optional Cheese Course 17

Binnorie triple cream jersey brie, red grape, wattleseed and elderflower tart
or

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Verjuice and citrus granita, vanilla hung yoghurt

4th Course (please select)

Muse coconut

Nitro frozen cumquat curd, cumquat cream, sourdough muscovado crisps, marigold

Misty Valley blueberries, tonka bean panna cotta, white chocolate, lavender granita

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10