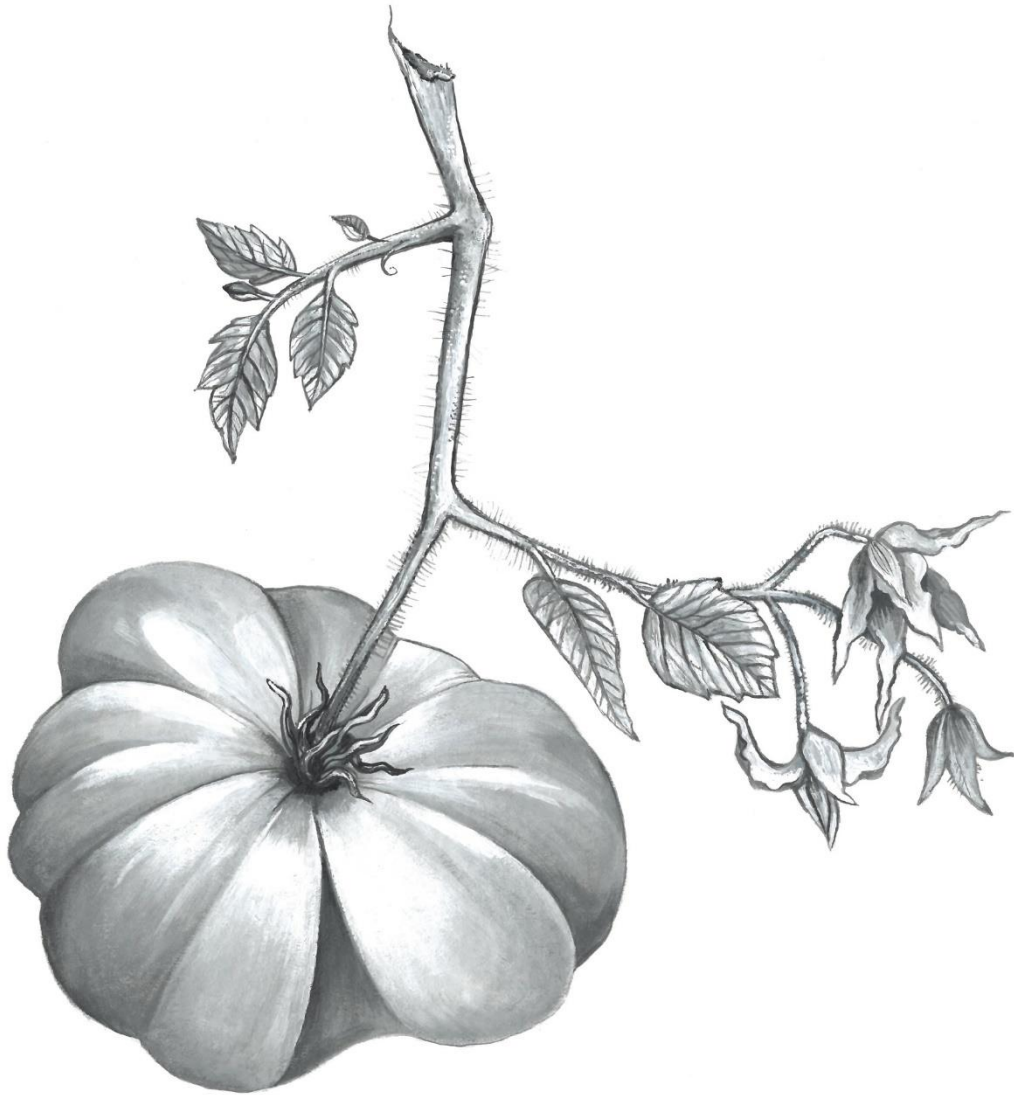




HUNTER VALLEY

Summer



Mortgage Lifter Tomato
Image by Emma-Jane Pitsch

VEGETARIAN MENU

1st Course (set for all guests)

Wood-fired eggplant, Dolce Nina buffalo cheese, pomegranate, basil, Branxton Tangarook pecans

2nd Course (please select)

Fried silken tofu, eggplant, sage, macadamia, sunrose

Our own sweetcorn polenta, cherry tomato, shishito, black garlic togarashi, Binnorie feta, wild rice

3rd Course (please select)

Morpeth butternut pumpkin, Mother Fungus kingbrown mushroom, roasted onion, buckwheat

House-made haloumi, wood-fired local green peppers, shiso chimichurri

Sides 9

Local zucchini noodles, Binnorie feta, mint, mango dressing

Charred potato, sake and miso cream, sesame, nori

Borlotti bean, green bean, fried sage, dijon and lemon

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

Rockmelon, honeydew, ginger, vanilla hung yoghurt, Thai basil

4th Course (please select)

Muse coconut

Nitro frozen banana, muscovado crisps, macadamia, wattleseed, mascarpone, warm whey caramel

Dark chocolate sorbet, blueberries, white chocolate, lavender granita, elderflower

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10