



HUNTER VALLEY  
*Summer*



Mortgage Lifter Tomato  
Image by Emma-Jane Pitsch

## VEGETARIAN MENU

### **First**

Steamed and braised soybean curd, garden shoots, herbs and flowers

### **Second**

Salt baked, slow cooked and fresh daikon, Newcastle sea blite, wild rice, yuzu

Sebago potato noodles, Mother Fungus Mushrooms, soy mushroom broth, cured Little Hill Farm egg yolk

### **Third**

Smoked tomato and sake koshihikari risotto, basil, radish, Binnorie feta

House-made haloumi, burnt onion, black garlic, cucumber dill pickle

### **Sides 9**

Charred kipfler potato, sage and rosemary salt

Zucchini, puffed rice, soy, sesame and coriander

### **Optional Cheese Course 17**

Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wukyfufer

Single slice cheese, toasted sourdough, house accompaniments

### **Palate Cleanser**

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, finger lime

### **Fourth**

Muse coconut

Yellow peach, Binnorie mascarpone, shiso, meringue

Dark chocolate and wattleseed mousse, brownie, anise myrtle ice cream, Tangarook pecans, blackberry

<b>Four Courses</b>	<b>140</b>	<b>Wine Pairing</b>	<b>95</b>
<b>Optional Cheese Course</b>	<b>17</b>	<b>Wine Pairing</b>	<b>10</b>