



HUNTER VALLEY
Winter



Romanesco
Image by Emma-Jane Pitsch

Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either Natural with lemon
 African horned melon and garum dressing
 Wood fired with katsuobushi butter

First

Burradoc Farm Dolcenina buffalo cheese, salt baked beetroot, oxalis, pomegranate, Branxton Tangarook pecans

Second

Pan fried Bonito, kohlrabi, smoked fish mousse, apple, horseradish, Lamborn speckled pea
Sebago potato and speck fondant, cured yolk, thyme, mushroom, black truffle
Lightly charred Paroo kangaroo, fermented Nashi pear, macadamia, pickled onion, sage, sunrose

Third

Slow cooked Wagyu tri-tip, fermented wombok, purple Brussels sprouts, togarashi, black garlic glaze
Little Hill Farm chicken, Jerusalem artichoke, cured pork, pippies, verjuice butter
Pan fried Murray cod, sour cream and school prawn xo risotto, katsuobushi, nasturtium

Sides 9

Charred kipfler potato, sake and miso cream, sesame, nori
Rocket, endive and daikon salad, orange kosho dressing

Optional Cheese Course 17

Pyengana cheddar custard, black garlic onion puree, puffed buckwheat and thyme
Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

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

Fourth

Muse coconut
Roast butternut, red grape jam, macadamia, anise myrtle and olive oil ice cream, whiskey butterscotch
Coffee and white chocolate cream, mandarin, yuzu, meringue

Four Courses	140	Wine Pairing	95
Optional Cheese Course	17	Wine Pairing	10
Australian Black Truffle 3g	15		