



## HUNTER VALLEY

*Winter*



Romanesco  
Image by Emma-Jane Pitsch

# VEGETARIAN MENU

## First

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

## Second

Fried silken tofu, charred kohlrabi, sage, macadamia, sunrose

Sebago potato fondant, cured yolk, thyme, mushroom, black truffle

## Third

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

House-made haloumi, fermented wombok, black garlic, togarashi

## 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

Roasted Butternut, red grape jam, 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		