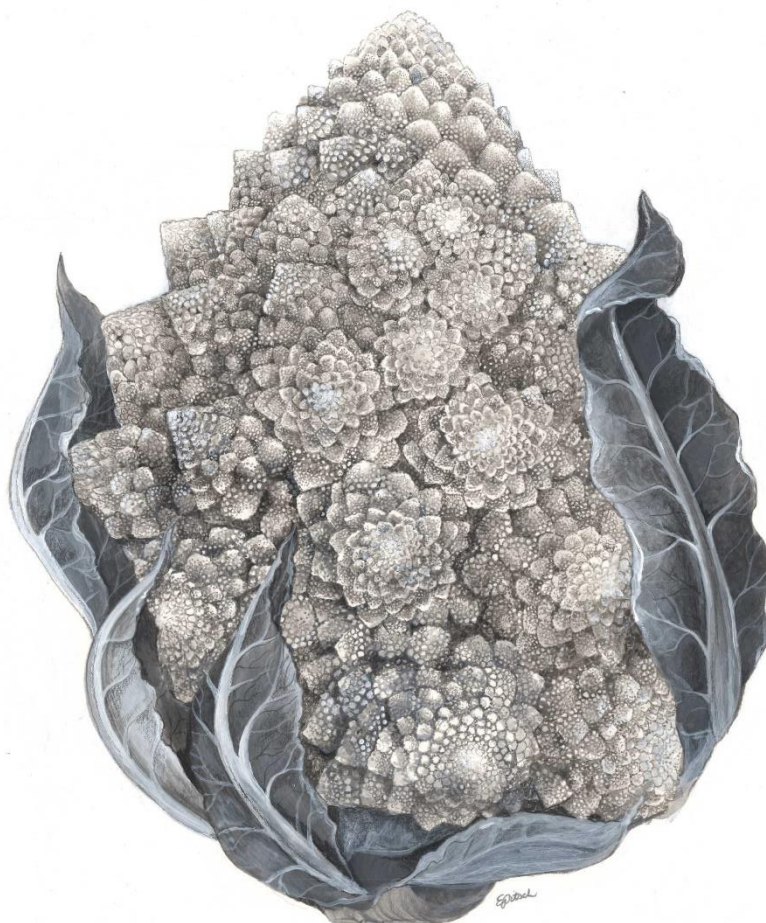




HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

MENU

Freshly Shucked Appellation Oysters – per oyster 5

Served as either Natural with lemon
 Fermented green chilli, cucumber, Avruga caviar
 Wood fired with katsuobushi butter

First

Cauliflower chawanmushi, smoked Little Hill Farm chicken, puffed sushi rice

Second

Hiramasa Kingfish, torched scallop, citrus kosho, cucamelon, shiso

Loligo squid and zucchini noodles, Muse XO, yuzu, sunrose

Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey, celery shoots

Third

Pasture raised heritage pork, charred and steamed eggplant, coral tooth mushroom, togarashi

Woodfired and braised kangaroo, black garlic, buckwheat, nectarine, purple oxalis

Pan fried Murray cod, woodfired peppers, romesco sauce, nasturtium

Sides 10

Charred kipfler potato, smoked pork fat and chive dressing

Woodfired carrots, Binnorie goats cheese, sunrose, dill and mustard dressing

Optional Cheese Course 17

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

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, citrus and bitters granita

Fourth

Muse coconut

Roasted yellow peach sorbet, Binnorie mascarpone, shiso, meringue

Roasted heirloom pumpkin , fig jam, anise myrtle and olive oil ice cream, whiskey butterscotch

Four Courses	140	Wine Pairing	95
Optional Cheese Course	17	Wine Pairing	10