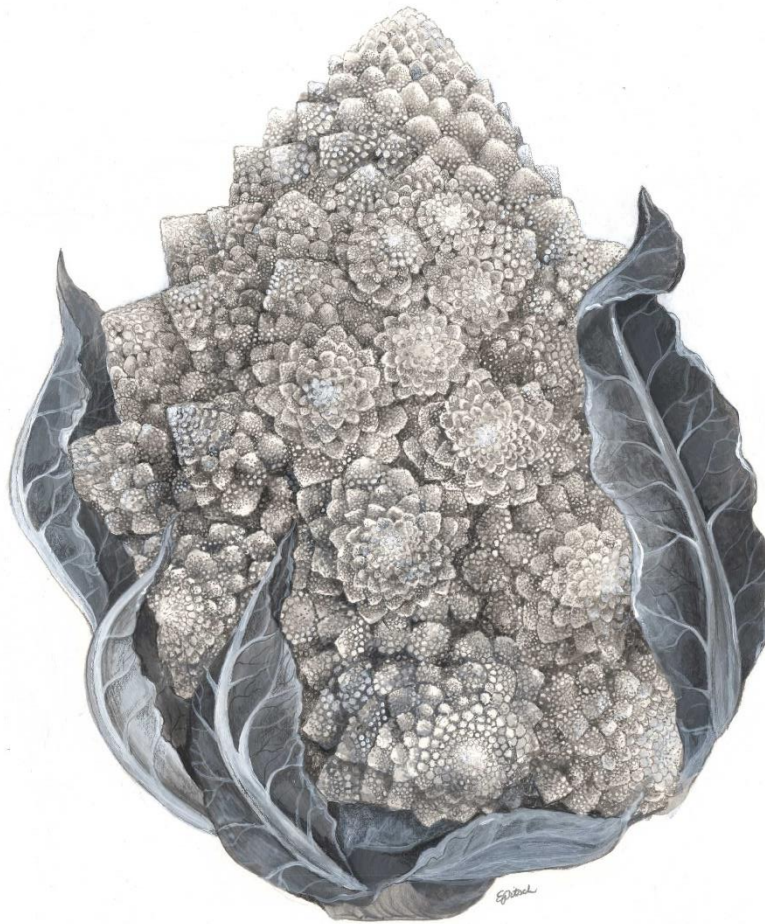




HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either Natural with lemon,
 With finger lime and verjuice dressing, or
 Wood fired with katsuobushi butter

1st Course (set for all guests)

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

2nd Course (please select)

Sake and wakame cured kingfish, summer cucumbers, sushi rice, wasabi, sesame, yuzu

Smoked and black garlic glazed quail, our own sweetcorn polenta, togarashi, cherry tomato

Lightly charred Paroo kangaroo, fermented Sweetwater pear, macadamia, pickled onion, sage, sunrose

3rd Course (please select)

Slow cooked wagyu tri-tip, wood-fired local green peppers, shiso chimichurri

Little Hill Farm chicken, apricot glaze, roasted onion and leek, buckwheat, cavolo nero

Pan fried Murray cod, roasted pumpkin and Muse miso, confit king brown mushroom, finger lime, purple oxalis

Sides 9

Local squash, zucchini noodles, Binnorie feta, mint, mango dressing

Charred potato, sake and miso cream, sesame, nori

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, ginger, vanilla hung yoghurt, Thai basil

4th Course (please select)

Muse coconut

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

Tonka bean panna cotta, blueberries, white chocolate, lavender granita, elderflower

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10