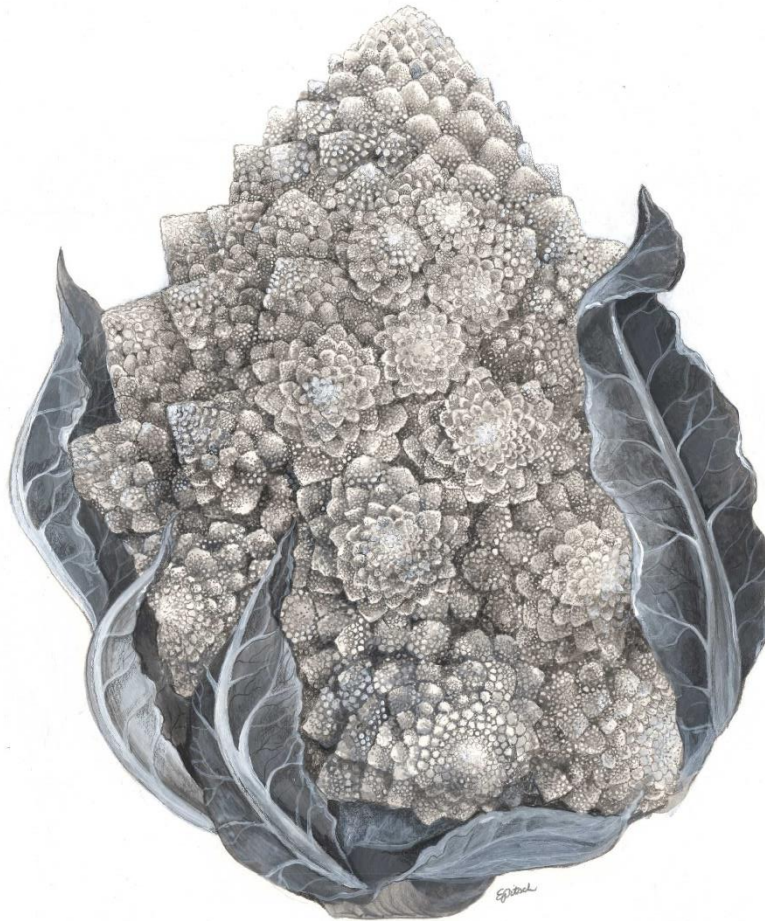




HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

First

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

Second

Pan fried bonito, kohlrabi, smoked fish mousse, apple, horseradish, pea tendrils

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

Third

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

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

Reypenaer XO, caramelised onion tart

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Lemon verbena jelly, peach sorbet

Fourth

Muse coconut

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

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

Four Courses 140

Optional Cheese Course 17

Public Holiday Surcharge 10%

Wine Pairing 95

Wine Pairing 10

Maurice O'Shea Cheese Pairing 25