



HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

VEGETARIAN MENU

First

Sweet corn chawanmushi, braised mushroom, puffed sushi rice

Second

Verjuice poached fennel, zucchini noodles, macadamia sage butter, yuzu, sunrose

Smoked tomato and Koshihikari risotto, green tigerella, fresh buffalo cheese

Third

Woodfired heirloom pumpkin, nori seasoning, romesco sauce, peppers, nasturtium

House-made haloumi, charred and steamed eggplant, coral tooth mushroom, togarashi

Sides 10

Charred kipfler potato, sage and rosemary salt

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, toasted meringue

Slow cooked heirloom pumpkin, anise myrtle ice cream, fig jam, whiskey and butterscotch sauce

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