



HUNTER VALLEY

Autumn



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

Autumn brings a much needed cool, wet change to the Hunter Valley, this year more so than usual. The earth is still warm though, so productivity is high. Cucumber, zucchini, peppers, eggplants, soft leaves and herbs will remain strong for early Autumn, whilst local pumpkins begin to die off and sun cure for harvest.

Stone fruit trees drop their leaves. Local citrus of finger lime, mandarin, lemon, lime and orange begin to ripen. As we all begin to sow brassica vegetables in preparation for the late Autumn frost.

Local olives are pressed and brined. Neighbouring pecan farms see vintage and the chefs look forward to picking the wild bounty on offer over the cooler months. Hunter River wood sorrel. Fennel, dandelion and pinewood mushrooms are favourites.

Newcastle Greens begins to harvest the beautiful exclusive Lamborn Pea varietal and we welcome two fantastic local producers to our menu. Elena Swegen of Burraduc Farm with her small herd of Buffalo and cheese making facility at Myall Lakes. As well as Stu and Adele's Mother Fungus Mushrooms, growing exceptional quality oyster mushrooms at Old Bar.

VEGETARIAN MENU

WEDNESDAY 20TH MAY 2020

1st Course (set for all guests)

Hung Jersey yoghurt, African horned melon, cucumber, wild fennel, puffed koshihikari

2014 TYRRELL'S 'VAT 1' SEMILLON, HUNTER VALLEY

2nd Course (please select)

Silken tofu, fried eggplant, macadamia, nasturtium, yuzu

2018 BRÜNDLMAYER GRÜNER VELTLINER, KAMPTAL, AUSTRIA

or

Our own polenta, Little Hill Farm egg yolk, Mother Fungus mushroom, Pyengana, wild rice, wood sorrel

2018 GAUTHERIN BY SOM CHABLIS, CHABLIS, FRANCE

3rd Course (please select)

Buckwheat, Morpeth pumpkin, black garlic and mustard risotto, Binnorie feta, sage, woodfired shishito

2007 SWEETWATER ESTATE CABERNET SAUVIGNON, HUNTER VALLEY

or

House-made haloumi, sunrose, plum, quinoa, hazelnut

2018 FARR RISING PINOT NOIR, GEELONG

All 3rd course dishes will be served with fresh Chef's garden salad

Palate Cleanser

Passionfruit and orange jelly, lime and Newcastle Greens watermelon granita

4th Course (please select)

Muse coconut

2017 UROULAT, PETIT MANSENG, JURANÇON, FRANCE

or

Warm spiced custard, dark chocolate, dried fruits, meringue and hazelnut shards, marigold

2017 DISZNÓKO TOKAJI FURMINT, TOKAJI, HUNGARY

4 COURSES 140/ Wine Pairing 95

Please note AMEX transactions incur a 2% surcharge