



HUNTER VALLEY

Autumn



Romanesco
Image by Emma-Jane Pitsch

Freshly shucked Appellation oysters, <i>served as</i>	6
Natural with lemon	
Fermented Padrón vinegar and green apple dressing	
Wood fired with katsuobushi butter	

Spiced heritage pork and Hunter Valley quail Scotch egg, black garlic, truffle cream	12
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FIRST

Yellow fin tuna, green tigerella, choko, finger lime, chives, avruga, smoked tomato dashi

SECOND

Blue cheese and sweetcorn polenta filled agnolotti, house chorizo, lemon and verjuice butter

THIRD

Wood fired quail, carrot, ginger, orange kosho jus, sunrose, pickled purple carrot

FOURTH

Pure Black Angus tri-tip, local mushrooms, shallot, dashi chickpea cream, sherry, kelp salt

OPTIONAL CHEESE COURSE	20
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Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wafer

Single slice cheese, buckwheat and rosemary wafer, house accompaniments

PALATE CLEANSER

Vanilla yoghurt, verjuice granita, elderflower jelly, finger lime

FIFTH

Queen Garnet plum, Dolce Nina cream, sunflower, sake, shiso

OPTIONAL ADDITION

Muse Coconut	28
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FIVE COURSES	155
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AUSTRALIAN PAIRING	125ml	90
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AGED & RARE PAIRING	125ml	190
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ALCOHOL FREE PAIRING		60
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OPTIONAL CHEESE PAIRING	150ml	26
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	75ml	13
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Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge.

A 10% surcharge applies on all public holidays.