



HUNTER VALLEY

Autumn



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dillon and Ellie 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. Blackberries, strawberries, 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 the favourites.

Home-grown citrus, rattail radish, bronze fennel, nasturtium, dill, society garlic, tatsoi, chervil, shiso and rocket begin. Hunter Valley Partridge and Suckling Pig return to the menu.

DINNER

1ST Course (set for all guests)

Salt baked celeriac, Udder Farm yoghurt, kombu, puffed rice

2nd Course

Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower, corn shoots

Smoked Newcastle mackerel, crème fraiche, apple, cucumber, organic wasabi, avruga, dill

Cuttlefish, king brown mushroom, miso and sake cream, citrus kosho, nasturtium

3rd Course

Armidale lamb, roast onion, cavolo nero, goats' curd, black garlic togarashi

Little Hill Farm chicken, potato, fig, macadamia, whiskey, rosemary

Steamed Murray Gold cod, white shitake, eggplant, tatsoi, dulse seaweed

Optional Cheese Course

Whipped Bellingham blue, lucerne honey, rocket, muscatel, spiced bread, almond

4th Course

Muse coconut

Roasted white chocolate parfait, banana ferment, blueberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues

4 COURSES 105/ Wine Pairing 85

Optional Cheese Course 15