



HUNTER VALLEY

Autumn



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

DINNER

1st Course (set for all guests)

Morpeth kohlrabi, green apple, warm dashi custard, school prawn XO

2nd Course

Little Hill Farm Joyce's Gold heritage chicken, Morpeth butternut pumpkin

Raw fish, Mexican cucumber, blood orange kosho, avruga, shiso

Our own sweet corn polenta, soft yolk, truffled pecorino, new season pinewood mushroom

3rd Course

70-hour slow cooked wagyu, barbequed onion, green shallot cream, breakfast radish, togarashi
(incurs surcharge of \$10)

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, plum, garlic chive and flowers

Steamed Petuna ocean trout, local cauliflower, bunya nut miso, Jersey yoghurt, citrus butter

Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Warm Morpeth zucchini salad, seaweed seasoning, lemon and olive oil

Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

4th Course

Muse coconut

Baked home grown apple, miso custard, verjuice caramel, soured cream, macadamia, wattleseed

Little Hill Farm Albion strawberry, matcha tea ice cream, red shiso sorbet, pavlova

4 COURSES 110/ Wine Pairing 95

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge