



# 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, purple daikon, green apple, sesame, school prawn XO broth

## 2nd Course

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

Western Australian marron, Lamborn speckled peas, tendrils, Lovedale finger lime, marron verjuice butter (supplement 10)

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

## 3rd Course

Hunter Valley pasture raised pig, wood roasted sugarloaf cabbage, nori and egg white cream

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

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

### Side Dish 10

Sautéed cavolo nero, green onion oil, soy

Roasted broccoli, nasturtium, peanut, lime

## 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*