



## HUNTER VALLEY

*Spring*



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

*After a cold, dry, windy end to winter the Hunter Valley finds itself in need of rain. Dams, vines, grass and the Hunter River need replenishment.*

*Determined Spring pushes through with the arrival of longer days, tree blossoms and the satisfying smell of soil that reaches micro-flora to grow the next seasons varieties*

*Local beans, peas, broccoli, cauliflower and potatoes still remain strong as we anticipate the arrival of local heirloom tomatoes and cucumbers, radishes, carrots and lettuce. John will sow his sweet corn and local mulberries will be ripe to pick*

*Our house rye sourdough continues to evolve, now using an Australian organic stone milled flour. Naturally leavened, a slow 12 hour fermentation using wild yeasts, we are proud to offer all our guests this labour of love*

# DINNER

## 1<sup>ST</sup> Course (set for all guests)

Carrots, pork jowl, goats curd, Malfroy's wild honey, ginger and local blueberries

## 2<sup>nd</sup> Course

Local sebago potato, black lip abalone, cured yolk, mushroom, chicken soy broth

Raw fish, new season tomatillo, green chilli, yuzu koshu, avruga, shiso

Little Hill Farm chicken, jerusalem artichoke, sunflower shoots and seeds

## 3<sup>rd</sup> Course

Wood Fired Redgate Farm quail, salt baked kohlrabi, broccoli, smoked soy, green onion oil

Pan fried Murray Gold cod, ox heart tomato, wombok, saltbush, katsuobushi, kimchi dressing

Wood Fired Upper Hunter Wagyu, ronde de nice zucchini, kombu, Empress of India nasturtium  
(5 supplement)

**Side Dish:** Local mixed leaf salad, baby breakfast radish, chardonnay vinaigrette 10

## Optional Cheese Course

Tarago River double cream blue, malted brioche, date, local honey, sunflower shoots

## 4<sup>th</sup> Course

Muse coconut

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Strawberries and cream, shiso, meringues

**4 COURSES 105/ Wine Pairing 95**

**Optional Cheese Course 15/ Wine Pairing 10**

*Please note AMEX transactions incur a 2% surcharge*