



## HUNTER VALLEY

*Summer*



Heirloom Mortgage Lifter Tomato  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

# DINNER

## 1st Course (set for all guests)

Wood fired and steamed Morpeth eggplant, ginger, miso, Binnorie goat's curd, wild rice

## 2nd Course

Wagyu tortellini, ripe and unripe local tomatoes, burnt onion, smoked tomato broth

Raw fish, green tomato, cucumber, citrus kosho, avruga, shiso

Morpeth sweet corn, Clarence River school prawns, black lip mussels, nasturtium, seaweed, puffed koshihikari

## 3rd Course

Wood fired quail, Dutch cream potato, fig, sunflower seeds and shoots, umi plum vinaigrette

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

Pan fried market fish, charred shishito pepper, carrot fermented, pureed and slow cooked, agretti

### Side Dish 10

Roasted local butternut pumpkin, hung jersey yoghurt

Mixed leaves, Summer mango vinaigrette

Warm Morpeth zucchini and yellow squash salad, wakame seasoning, lemon and olive oil

## Optional Cheese Course

Pyengana Cheddar and roasted onion tart, Tangarook pecan, wild rice

## 4th Course

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

**4 COURSES 110/ Wine Pairing 95**

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

*Please note AMEX transactions incur a 2% surcharge*