



## HUNTER VALLEY

### Winter



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

*Winter in the Hunter Valley brings cold nights, hard frost and August winds. We keep our stone fireplace well stocked with ironbark timber and the menu leans towards refined comfort food.*

*Local pasture raised pig from Melanda Park comes onto the menu. We receive a whole beast once a fortnight, utilising the whole animal.*

*Local citrus is picked, juiced, zested, salted and preserved for the year's citrus kosho.*

*Dylan and Elle of Newcastle Greens collaboration with Matt Dennis's Morpeth farm is proving to be an incredible success in terms of quality, varieties and volume. Purple dragon wombok, savoy, drumhead and sugarloaf cabbages, spigarello, broccoli, purple and white cauliflowers, kales, romanesco, purple and white kohlrabi all dominate the menu.*

*In the chef's garden the last of the golden passionfruit is picked and fermented. Nasturtium, radish, mustard leaf, beetroot, sorrels and peas all begin to produce.*

# DINNER

## 1st Course (set for all guests)

Morpeth cauliflower, miso, romanesco, hung jersey yoghurt, citrus butter, salmon pearls

## 2nd Course

Little Hill Farm heritage chicken, our own sweet corn polenta, Mother Fungus oyster mushrooms, Lamborn snap peas

Poached Hiramasa kingfish, jerusalem artichoke, finger lime, wakame, coastal succulents

Morpeth Sebago potato, Blue Mountains black truffle, soft yolk, cultured butter

### Supplement 9

## 3rd Course

Berkshire pork, roasted drumhead cabbage, fermented red wombok, cabbage gravy

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

Barbequed Murray Gold cod, kohlrabi, XO butter, nasturtium seeds, leaves and flowers

### Side Dish 10

Grilled potkin, rosemary, reypenaer

Fried broccoli, fermented chilli, black garlic togarashi

## Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

## 4th Course

Muse coconut

Red gala apple, miso custard, verjuice caramel, brioche, macadamia, wattleseed

Ruby grapefruit, 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*