



A La Carte Menu

2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1st Course

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

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

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

2nd 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

3rd 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

Binnorie goat's cheese, estate honey, Tangarook pecans