



2 COURSES 75/ 3 COURSES 95

House Baked Rye Sourdough

1ST COURSE

Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower

Smoked Newcastle mackerel, crème fraiche, apple, cucumber, organic wasabi, avruga, dill

Cuttlefish, king brown mushroom, miso and sake cream, citrus kosho, wakame

Macleay Valley suckling pig, hummus, radish, mandarin, lardo, smoked chilli, pistachio

2nd Course

Little Hill Farm chicken, potato, fig, macadamia, whiskey, rosemary

Steamed Murray Gold cod, white shitake, eggplant, baby bok choy, dulse seaweed

Armidale lamb, roast onion, cavolo nero, goats' curd, black garlic togarashi

Redgate Farm quail, kohlrabi ferment, brassica crisps, nori, smoked soy, green onion oil

3rd Course

Muse coconut

Roasted white chocolate parfait, banana ferment, blackberry, wild rice, hazelnut

Strawberries and cream, shiso sorbet, meringues

Whipped Bellingham blue, lucerne honey, rocket, muscatel, spiced bread, almond