



## 2 COURSES 75/ 3 COURSES 95

*Please note AMEX transactions incur a 2% surcharge*

House Baked Rye Sourdough

### 1ST COURSE

Koshihikari and whey risotto, shitake and king brown mushroom, nasturtium

Red deer and pickled turnip gyoza, radish, black sesame, katsuobushi, spring onion

Raw fish, new season tomatillo, green chilli, citrus kosho, avruga, shiso

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

### 2nd Course

Slow cooked suckling goat, smoked eggplant, house white miso, eschallot

Wood Fired Redgate Farm quail, plum, buckwheat noodles, umeboshi, wild garlic capers

Steamed Murray Gold cod, heirloom tomato, wombok, saltbush, katsuobushi, kimchi dressing

Wood Fired Upper Hunter Wagyu, black beauty zucchini, kombu, nasturtium, black garlic shishito peppers (supplement 10)

**Side Dish:** Local cucumber mixed leaf salad, chardonnay vinaigrette 10

### 3rd Course

Muse coconut

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

Morpeth watermelon, sour jelly, granita, crisp, rockmelon sorbet, Lovedale finger lime, Thai basil

Tarago River double cream blue, malted brioche, Tinkler's muscatel, local honey, baby rocket