



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

Jervis Bay Squid, king brown mushroom, miso and sake cream, citrus kosho, coastal herbs

Queensland Spanner crab and pickled turnip, avocado, finger lime, salmon pearls, coriander, smoked chilli

2nd Course

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

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

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

Bangalow sweet pork, plum, puffed grains, barley, wild garlic capers

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