



---

# 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, green tomato, cucumber, citrus kosho, avruga, shiso

Wagyu tortellini, ripe and unripe local tomatoes, burnt onion, chrysanthemum, smoked tomato broth

Summer sweet corn and Binnorie goat's curd, black lip mussels, empress of India nasturtium, seaweed, puffed koshihikari

## **2nd Course**

Wood fired quail, Dutch Cream potato, fig, sunflower seeds and shoots, umi plum vinaigrette

Slow cooked lamb breast, black garlic glaze, salt baked and fresh beetroot, pickled mulberries

Pan fried Murray Gold cod, charred local cumquat and baby leek, shellfish cream, agretti

## **Side Dish 10**

Summer Newcastle Greens mixed leaves, Little Hill Farm fennel, mango vinaigrette

Warm Morpeth squash and zucchini salad, lemon, olive oil and salt bush seasoning

## **3rd Course**

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

Pyengana Cheddar and roasted onion tart, Tangarook pecans, wild rice