



## HUNTER VALLEY

*Spring*



Dr Calvin Lamborn Pea Tendril  
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

# VEGETARIAN MENU

## **1st Course** (set for all guests)

Hung Jersey yoghurt, celeriac, salt baked onion, wakame, citrus kosho, wild rice

## **2nd Course** (please select)

Silken tofu, fried eggplant, macadamia, nasturtium, yuzu

Morpeth Sebago potato, Mother Fungus mushroom, egg yolk, truffled pecorino

## **3rd Course** (please select)

Buckwheat, Morpeth pumpkin, sage, black garlic and mustard risotto, charred onion

House-made haloumi, our own polenta, charred corn, togarashi, sunrose

### **Side**

Winter leaf salad, cucumbers, eschallot, Binnorie feta, kombucha vinegar 5

## **Optional Cheese Course**

Tarwin blue cream, roasted beurre bosc, croutons

or

Single slice Tarwin blue, pear, croute

## **Palate Cleanser**

Lemon, lime and verjuice granita, vanilla hung yoghurt

## **4th Course** (please select)

Muse coconut

Frozen cumquat curd, cumquat cream, sourdough crisps

Brown butter cake, Jerusalem artichoke and condensed milk ice cream, banana and honey caramel

**4 COURSES 140**

**Optional Cheese Course 15**

**Wine Pairing 95**

**Wine Pairing 10**