



## HUNTER VALLEY

*Spring*



*EJ Pitsch*

Freshly shucked Appellation oysters, <i>served as</i>	6
Natural with lemon	
Ginger, cucumber & wakame	
Wood fired with katsuobushi butter	

Spiced heritage pork & Hunter Valley quail Scotch egg, black garlic, truffle cream	12
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**FIRST**

Newcastle Greens Celtuce, choko, bonito cream, avruga, meyer lemon, katsuobushi, wild onion flowers

**SECOND**

Lightly smoked & steamed Aquana Murray cod, fermented leek, nori, yuzu, nasturtiums

**THIRD**

Little Hill Farm chicken, smoked celeriac cream, local mushroom, lemon & chicken garum dressing

**FOURTH**

Black garlic braised beef cheek, black olive, anise, pink turnip & leaves

OPTIONAL CHEESE COURSE	20
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Truffled pecorino custard, roasted hazelnut, honey, buckwheat & rosemary wafer

Single slice cheese, buckwheat & rosemary wafer, house accompaniments

**PALATE CLEANSER**

Hasting Riverlands hung yoghurt, Near River lemons & limes

**FIFTH**

Calamansi curd, cumquat, orange, bergamot cream, almond dacquoise, bay leaf, Paxton honeycomb

OPTIONAL ADDITION

Muse Coconut	28
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<b>FIVE COURSES</b>	<b>155</b>
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<b>AUSTRALIAN PAIRING</b>	125ml	<b>90</b>
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<b>AGED &amp; RARE PAIRING</b>	125ml	<b>190</b>
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<b>ALCOHOL FREE PAIRING</b>		<b>65</b>
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OPTIONAL CHEESE PAIRING	150ml	26
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	75ml	13
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*Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge.*

*A 10% surcharge applies on all public holidays.*