



HUNTER VALLEY

Spring



Lamborn pea tendril
Image by Emma-Jane Pitsch

Freshly shucked Appellation oysters, *served as* 5
 Natural with lemon
 Finger lime, green apple and dashi dressing
 Wood fired with katsuobushi butter

FIRST

Petuna ocean trout, Lamborn snap peas, apple, mint, sunrose, Avruga caviar

SECOND

Jerusalem artichoke, Binnorie brie cream, Branxton pecans, honey, brik pastry

THIRD

Woodfired quail, sprouting broccoli, celeriac, wattleseed, spiced quince glaze

FOURTH

Slow cooked Little Hill Farm lamb, Burruduc mozzarella, rainbow chard, black garlic, capers, elderberry

OPTIONAL CHEESE COURSE 20

Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wafer
 Single slice cheese, toasted sourdough, house accompaniments

PALATE CLEANSER

Vanilla yoghurt, kaffir lime and verjuice granita, grapefruit jelly, fingerlime

FIFTH

Warm orange cake, woodfired cumquats, cumquat curd, mandarin, malt wafer

OPTIONAL ADDITION

Muse Coconut 28

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| FIVE COURSES | 155 |
| WINE PAIRING | 90 |
| PREMIUM PAIRING | 190 |

Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge