



HUNTER VALLEY

Spring



Dr Calvin Lamborn Pea Tendril
Image by Emma-Jane Pitsch

Grown by Dylan and Elle of Newcastle Greens

Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either Natural with lemon,
 With spiced tomato, green onion oil, or
 Wood fired with katsuobushi butter

1st Course (set for all guests)

Smoked fish bone mousse, celeriac, salt baked onion, wakame, citrus kosho, wild rice

2nd Course (please select)

Paroo kangaroo, beetroot, wattle seed soured cream, mulberry vinegar, radicchio, native pepperberry

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

Little Hill Farm chicken, Morpeth drumhead cabbage roasted, fermented and fresh, salsa verde, gravy

3rd Course (please select)

Slow cooked wagyu tri-tip, Morpeth pumpkin, sage, buckwheat, black garlic and mustard risotto, charred onion

Berkshire pork and cotechino, kohlrabi, winter apples, Muse miso, sunrose

Steamed Murray cod, dashi poached Australian shitake, spring onion, coastal greens, kimchi butter

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

Warm spiced whisky custard, dark chocolate sorbet, dried fruits, meringue and hazelnut shards

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