



## 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)

Wood-fired carrot, Dolce Nina buffalo cream, herbed mustard, sunrose

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

Fried silken tofu, spring peas, nasturtium, black lemon

Our own sweetcorn polenta, chrysanthemum, shallots, shishito, Binnorie feta, puffed buckwheat

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

Morpeth Sebago potato, Mother Fungus mushroom, truffled pecorino

House-made haloumi, borlotti bean, Morpeth string beans, tomato, coastal greens, yuzu dressing

### **Sides 9**

Local squash, zucchini noodles, Binnorie feta, mint, mango dressing

Sautéed snow peas, sugar snaps, lemon, fried garlic and smoked soy

Charred potato, sake and miso cream, sesame, nori

## **Optional Cheese Course 17**

Binnorie triple cream jersey brie, lilly pilly, wattleseed and elderflower tart  
or

Single slice cheese, toasted sourdough, house accompaniments

## **Palate Cleanser**

Verjuice and citrus granita, vanilla hung yoghurt

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

Muse coconut

Nitro frozen cumquat curd, cumquat cream, sourdough muscovado crisps

Peats Ridge strawberries, mulberry puree, dark chocolate sorbet, white chocolate, lavender granita

**4 Courses 140**

**Optional Cheese Course 17**

**Wine Pairing 95**

**Wine Pairing 10**