



HUNTER VALLEY

Spring



Lamborn pea tendrils
Image by Emma-Jane Pitsch

VEGETARIAN MENU

First

Steamed and braised soybean curd, garden shoots, herbs and flowers

Second

Salt baked, slow cooked and fresh daikon, coastal greens, wild rice, yuzu and mandarin puree

Sebago potato noodles, Mother Fungus Mushrooms, soy mushroom broth, cured Little Hill Farm egg yolk

Third

Smoked tomato and sake koshihikari risotto, garden basil, shiso, radish, Dolcenina

House-made haloumi, fermented wombok, chard, snowflake mushroom, black garlic togarashi

Sides 9

Charred kipfler potato, fresh garden herb dressing

Green beans, rainbow chard, roasted sesame and sake salad

Optional Cheese Course 17

Pyengana cheddar custard, black garlic onion puree, buckwheat, rosemary wafer

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, finger lime

Fourth

Muse coconut

Dark chocolate and wattleseed mousse, brownie, anise myrtle ice cream, Tangarook pecans, local mulberries

Four Courses	140	Wine Pairing	95
Optional Cheese Course	17	Wine Pairing	10