



## 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, Newcastle coastal sea blite, 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, burnt onion, black garlic, cucumber dill pickle

### 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