



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)

Hung Jersey yoghurt, celeriac, salt baked onion, wakame, citrus kosho, wild rice

2nd Course (please select)

Silken tofu, fried eggplant, macadamia, nasturtium, yuzu

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

3rd Course (please select)

Buckwheat, Morpeth pumpkin, sage, black garlic and mustard risotto, charred onion

House-made haloumi, our own polenta, charred corn, togarashi, sunrose

Sides

Local leaf salad, mirin pickled cucumbers, eschallot, Binnorie feta 6

Sautéed snow peas, sugar snaps, sunrose, lemon, fried garlic and smoked soy 9

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

Frozen cumquat curd, cumquat cream, sourdough crisps

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