



## 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)

Silken tofu, fried eggplant, macadamia, nasturtium, yuzu

Morpeth Sebago potato, Mother Fungus mushroom, 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