



## HUNTER VALLEY

*Summer*



Mortgage Lifter Tomato  
Image by Emma-Jane Pitsch

# Freshly Shucked Appellation Oysters – per oyster 4.5

Served as either            Natural with lemon,  
                                         With spiced tomato, green onion oil, or  
                                         Wood fired with katsuobushi butter

## 1st Course (set for all guests)

Wood-fired carrot, Dolce Nina buffalo cream, smoked and cured heritage pork, herbed mustard, sunrose

## 2nd Course (please select)

Raw Hiramasa kingfish, chilled strawberry, shiso and lime dashi, radish, elderflower

Our own sweetcorn polenta and cotechino sausage, mitsuba, shallots, shishito

Paroo kangaroo, beetroot, wattleseed soured cream, pickled onion, garlic flower, native pepperberry

## 3rd Course (please select)

Slow cooked wagyu tri-tip, borlotti bean, Morpeth green beans, tomato, sea blite, yuzu dressing

Little Hill Farm chicken, Sebago potato, Mother Fungus mushroom, rosemary

Wood-fired Murray cod, eggplant, sage, macadamia, sunrose

## 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, red grape, 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, marigold

Peats Ridge strawberries, mulberry puree, tonka bean panna cotta, white chocolate, lavender granita

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10