



## 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 kimchi dressing, 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)

Sake and wakame cured kingfish, summer cucumbers, sushi rice, wasabi, sesame, yuzu

Smoked and black garlic glazed quail, our own sweetcorn polenta, togarashi, cherry tomato, nasturtium

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

## 3rd Course (please select)

Slow cooked wagyu tri-tip, wood-fired local green peppers, shiso chimichurri

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

Charred potato, sake and miso cream, sesame, nori

Borlotti bean, green bean, fried sage, dijon and lemon

## 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

Rockmelon, honeydew, ginger, vanilla hung yoghurt, Thai basil

## 4th Course (please select)

Muse coconut

Nitro frozen banana, muscovado crisps, macadamia, wattleseed, mascarpone, warm whey caramel

Tonka bean panna cotta, blueberries, white chocolate, lavender granita, elderflower

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10

