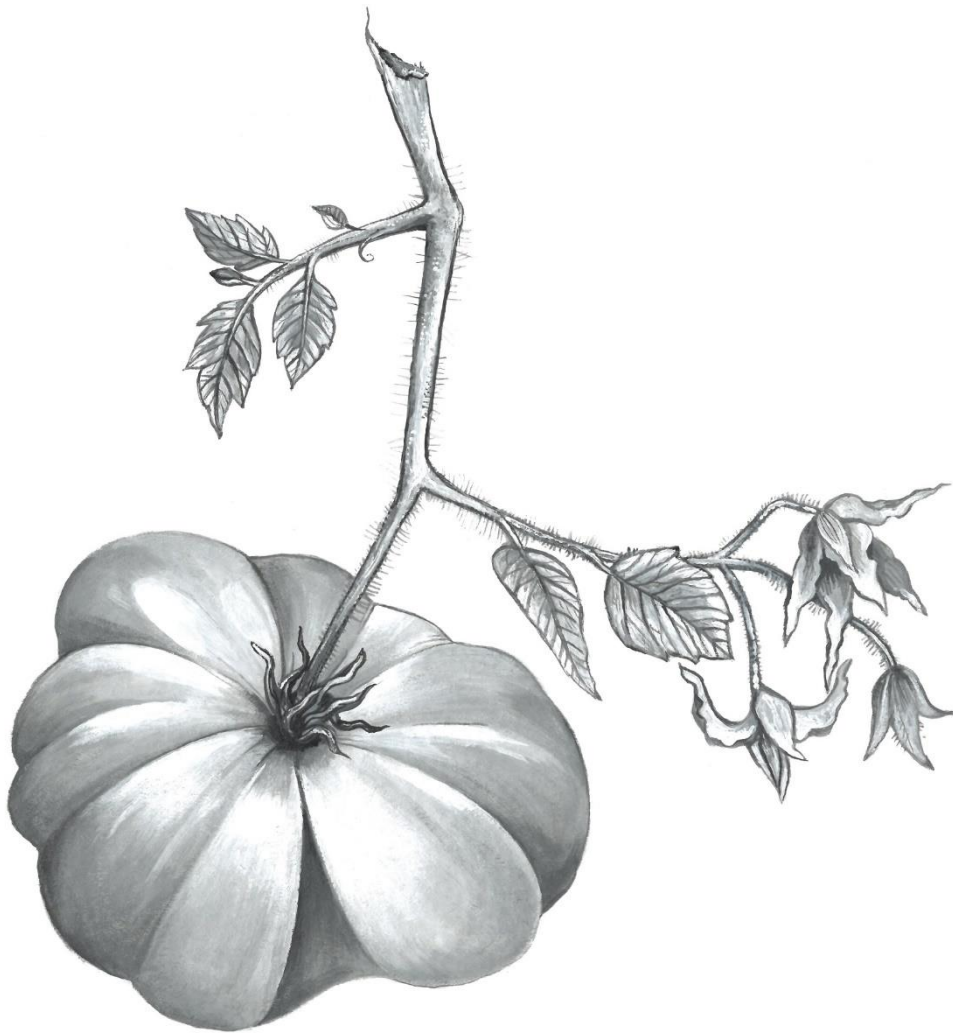




HUNTER VALLEY

Summer



Ox Heart Heirloom Tomato
Image by Emma-Jane Pitsch

Freshly shucked Appellation oysters, <i>served as</i>	6
Natural with lemon	
Ginger, cucumber & wakame	
Wood fired with katsuobushi butter	
Spiced heritage pork & Hunter Valley quail Scotch egg, black garlic, truffle cream	12

FIRST

Sashimi yellow fin tuna, Sebago potato, globe artichoke, avruga, finger lime, shellfish garum

SECOND

Sweet corn & blue cheese agnolotti, house-made chorizo, verjuice & preserved lemon butter, garden herbs

THIRD

Little Hill Farm chicken, smoked celeriac cream, local mushroom, lemon & chicken garum dressing

FOURTH

Black garlic braised beef cheek, black olive, anise, fresh radish & choy sum

OPTIONAL CHEESE COURSE 20

Truffled pecorino custard, roasted hazelnut, honey, buckwheat & rosemary wafer

PALATE CLEANSER

Hastings River yoghurt, finger lime, verjuice granita

FIFTH

Calamansi curd, cumquat, Sweetwater orange cream, blood orange, almond dacquoise, bay leaf, fresh honeycomb

OPTIONAL ADDITION

Muse Coconut 28

FIVE COURSES 155

AUSTRALIAN PAIRING 125ml 90

AGED & RARE PAIRING 125ml 190

ALCOHOL FREE PAIRING 65

OPTIONAL CHEESE PAIRING 150ml 26

75ml 13

Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge.

A 10% surcharge applies on all public holidays.