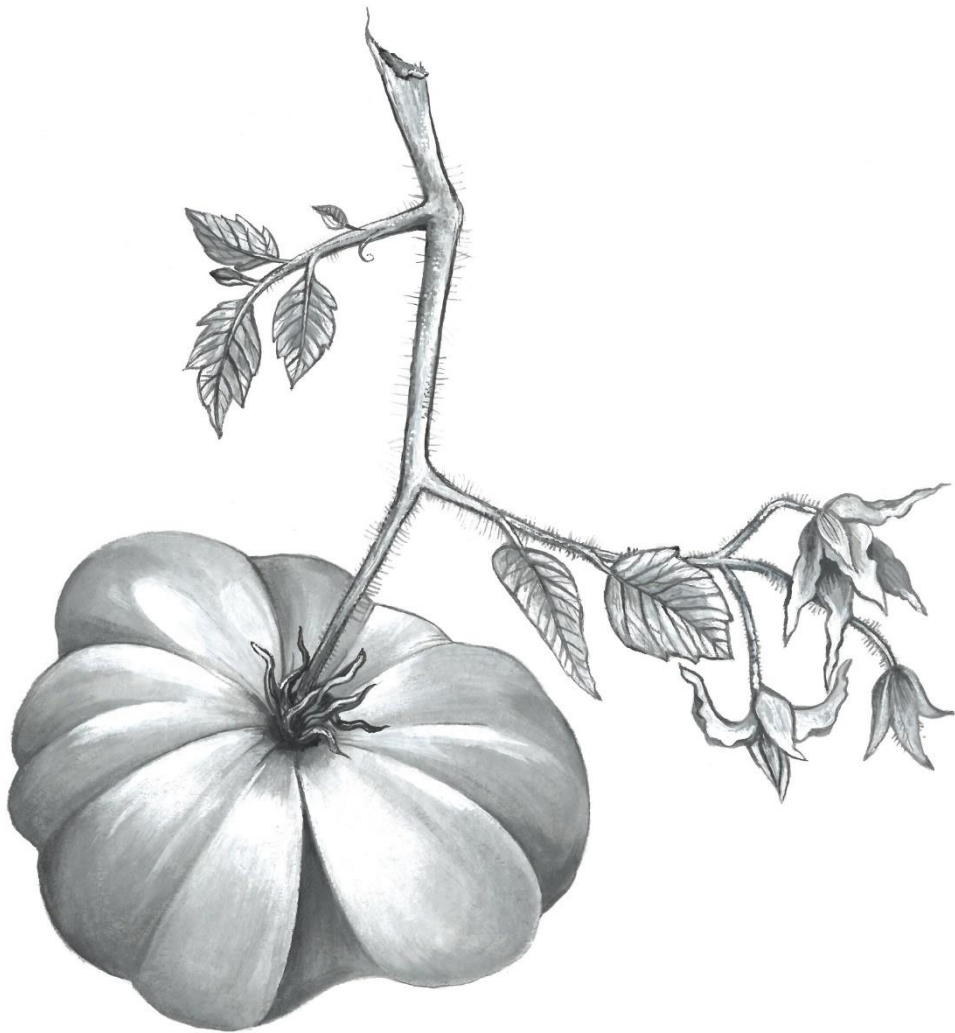




## HUNTER VALLEY

*Summer*



Mortgage Lifter Tomato  
Image by Emma-Jane Pitsch

Freshly shucked Sydney Rock oysters, <i>served as</i>	6
Natural with lemon	
Ginger, cucumber & wakame	
Wood fired with katsuobushi butter	

Spiced heritage pork & quail Scotch egg, black garlic, truffle cream	12
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**FIRST**

Lightly charred Bonito, potato & macadamia, Newcastle Green's cucumber & cipollini onion, finger lime

**SECOND**

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

**THIRD**

Woodfired quail, red pepper dashi, shishito, bequinhó, ginger & shiso chimichurri

**FOURTH**

Pukara lamb cooked over ironbark, smoked eggplant butter, watermelon radish, katsuobushi, black garlic togarashi

OPTIONAL CHEESE COURSE	20
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Truffled pecorino custard, roasted hazelnut, honey, buckwheat & rosemary wafer

**PALATE CLEANSER**

Watermelon, passionfruit & mint

**FIFTH**

Hung Hastings Riverland yoghurt, yellow peach, vanilla sponge, meringue, yuzu

OPTIONAL ADDITION

Muse Coconut	28
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<b>FIVE COURSES</b>	<b>155</b>
<b>YOUNG GUNS OF THE HUNTER PAIRING</b>	125ML <b>90</b>
<b>AUSTRALIAN ALL STARS PAIRING</b>	125ML <b>190</b>
<b>ALTERNATIVE TO ALCOHOL PAIRING</b>	<b>65</b>

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.*