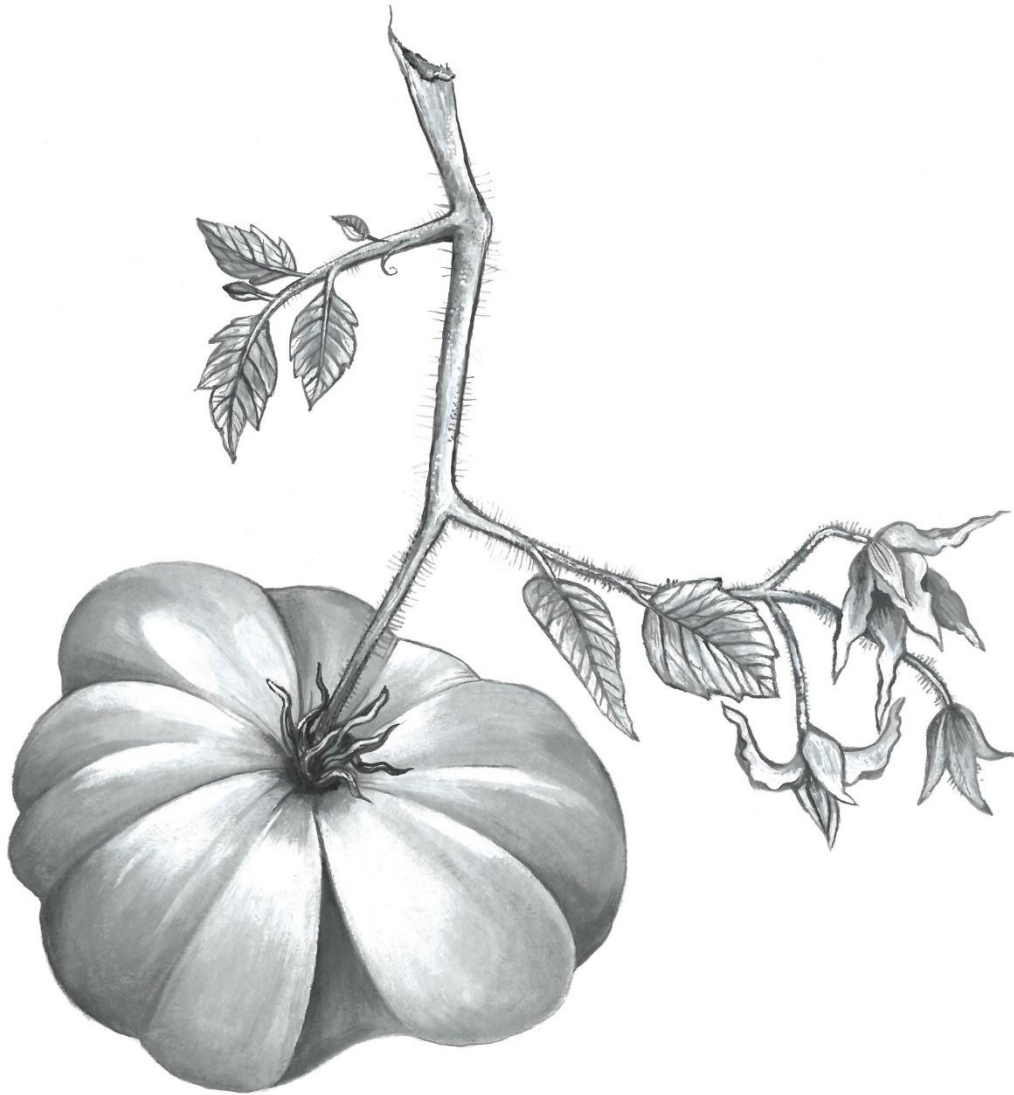




HUNTER VALLEY

Summer



Mortgage Lifter Tomato
Image by Emma-Jane Pitsch

VEGETARIAN MENU

1st Course (set for all guests)

Wood-fired carrot, Dolce Nina buffalo cream, herbed mustard, sunrose

2nd Course (please select)

Fried silken tofu, eggplant, sage, macadamia, sunrose

Our own sweetcorn polenta, celery, basil, shallots, shishito, Binnorie feta, puffed buckwheat

3rd Course (please select)

Morpeth Sebago potato, Mother Fungus mushroom, Pyengana

House-made haloumi, borlotti bean, Morpeth green beans, tomato, sea blite, yuzu dressing

Sides 9

Local squash, zucchini noodles, Binnorie feta, mint, mango dressing

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

Misty Valley blueberries, dark chocolate sorbet, white chocolate, lavender granita

4 Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10