



HUNTER VALLEY

Autumn



Chestnut Mushrooms
Image by Emma-Jane Pitsch

'Autumn in the Hunter Valley brings anticipation as cooler nights signal the lighting of our sandstone fireplace. Dylan's peppers and cucumbers give way to the beautiful frost tolerant brassica family, while Stu and Adele focus solely on cultivating the exquisite maitake mushroom. East Coast bonito is at its peak, requiring just a light sear over our ironbark fire to showcase its flavours. Enjoy our autumn menu, crafted with care and respect by both producers and our chefs alike.'

Chef & Owner Troy Rhoades-Brown

FIRST

Newcastle Greens summer cucumbers, Buffalo fetta, Lovedale finger lime, potato & macadamia

SECOND

Mother Fungus maitake mushroom, chawanmushi, roasted kelp vinegar, puffed buckwheat, shallot

THIRD

Woodfired graffiti eggplant, palm sugar & miso glaze, caponata, olive crumb

FOURTH

House made cow's milk Haloumi, Butternut pumpkin, garden herbs, black garlic togarashi

OPTIONAL CHEESE COURSE

20

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

PALATE CLEANSER

Lower Belford plum, shiso & finger lime

FIFTH

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

OPTIONAL ADDITION

Muse Coconut

28

FIVE COURSES

155

YOUNG GUNS OF THE HUNTER WINE PAIRING

90

AUSTRALIAN ALL-STARS WINE PAIRING

190

ALTERNATIVE TO ALCOHOL PAIRING

65

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

A 10% surcharge applies on all public holidays.