



## HUNTER VALLEY

*Spring*



*E. Pitsch*

Mother Fungus Chestnut Mushrooms  
Image by Emma-Jane Pitsch

## FIRST

Meyer lemon & pea risotto, globe artichoke, puffed Koshihikari, wood sorrel

## SECOND

Charred leek, wakame butter, finger lime, pickled eschalot, fried nori

## THIRD

Wattleseed salt baked celeriac, local mushroom, charred onion, lemon & parsley dressing

## FOURTH

House made cow's milk Haloumi, Butternut pumpkin, black garlic, anise, black olive, wild rice

## OPTIONAL CHEESE COURSE

20

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

Single slice cheese, buckwheat and rosemary wafer, house accompaniments

## PALATE CLEANSER

Hastings Riverlands hung yoghurt, Near River lemons & limes

## FIFTH

Calamansi curd, cumquat, orange, bergamot cream, almond dacquoise, bay leaf, Paxton 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.*