



HUNTER VALLEY

Spring



E. Pitsch

Mother Fungus Chestnut Mushrooms
Image by Emma-Jane Pitsch

FIRST

Newcastle Greens Celtsuce, choko, meyer lemon, mascarpone, wild onion flowers

SECOND

Charred, steamed & fermented leek, yuzu, nori, nasturtium

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 & rosemary wafer

Single slice cheese, buckwheat & 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.