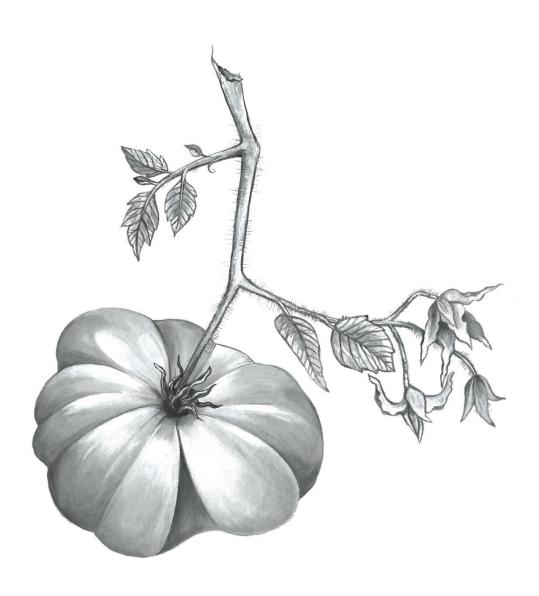


# **HUNTER VALLEY**

# Summer



Ox Heart Heirloom Totmato Image by Emma-Jane Pitsch

# **FIRST**

Newcastle Greens Sabago potato, herbed snap peas, Buffalo fetta, finger lime, chive

# **SECOND**

Sweet corn & blue cheese agnolotti, charred corn, verjuice & preserved lemon butter, garden herbs

# **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

# **PALATE CLEANSER**

Hastings River yoghurt, finger lime, verjuice granita

#### **FIFTH**

Calamansi curd, cumquat, Sweetwater orange cream, blood orange, almond dacquoise, bay leaf, fresh 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.