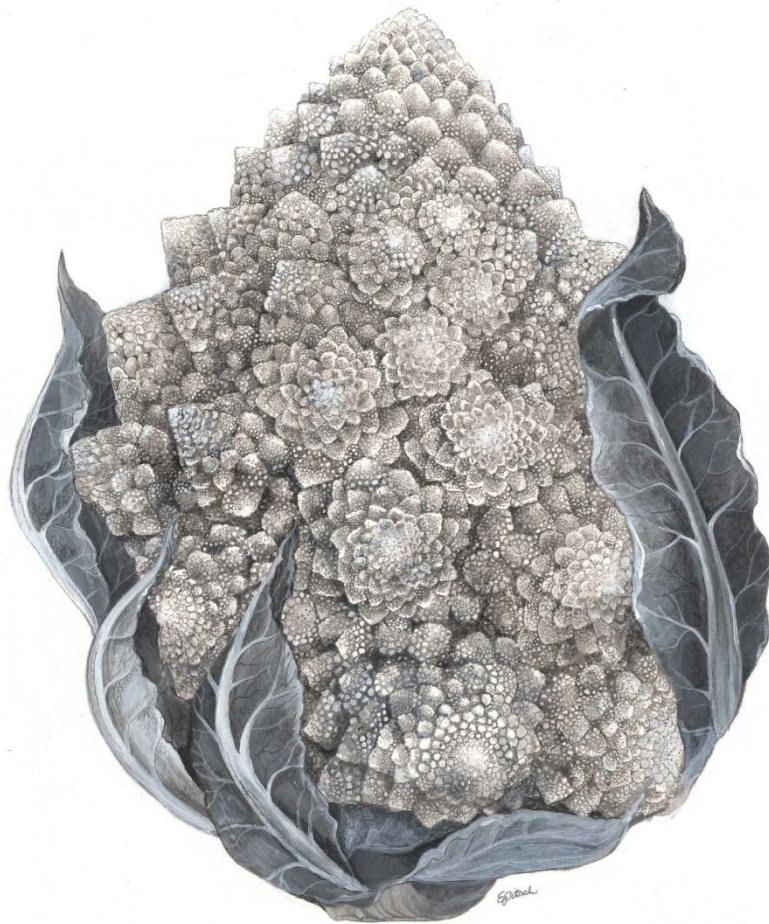




HUNTER VALLEY

Winter



Romanesco
Image by Emma-Jane Pitsch

Willow Tree quail egg, black truffle	8
Freshly shucked Appellation oysters, <i>served as</i>	5
Natural with lemon	
African horned melon and garam dressing	
Wood fired with katsuobushi butter	

FIRST

Cauliflower chawanmushi, smoked Little Hill Farm chicken, puffed sushi rice

SECOND

Mount Cook Alpine Salmon, pea puree, truffled cream, apple, Avruga caviar, winter garden herbs
 Buffalo whey risotto, Burraduc mozzarella, peas, scallop, meyer lemon, wood sorrel
 Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey

THIRD

Woodfired pasture raised heritage pork, cotechino sausage, celeriac, wattleseed, nashi pear
 Slow cooked Angus tri-tip, black garlic, buckwheat, pickled shiitake mushroom, shallot
 Pan fried Murray cod, roasted wombok, chickpea and dashi puree, ginger pickled choko

SIDES

Charred sweet potato, smoked pork fat and shallot dressing	10
Fried Brussels sprouts, roasted almond, verjuice, mint	10
Roast baby kipfler potato, fresh black truffle, truffle butter, truffled pecorino, chives	28

OPTIONAL CHEESE COURSE 20

Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wafer
 Single slice cheese, toasted sourdough, house accompaniments

PALATE CLEANSER

Last summers roasted peach sorbet, hung vanilla yoghurt, citrus

FOURTH

Muse coconut
 Wood fired cumquats, cumquat curd, whey creamed riced, malted granola, wood sorrel
 Muscovado heirloom pumpkin, fig jam, anise myrtle ice cream, whiskey butterscotch

FOUR COURSES 140

WINE PAIRING 95