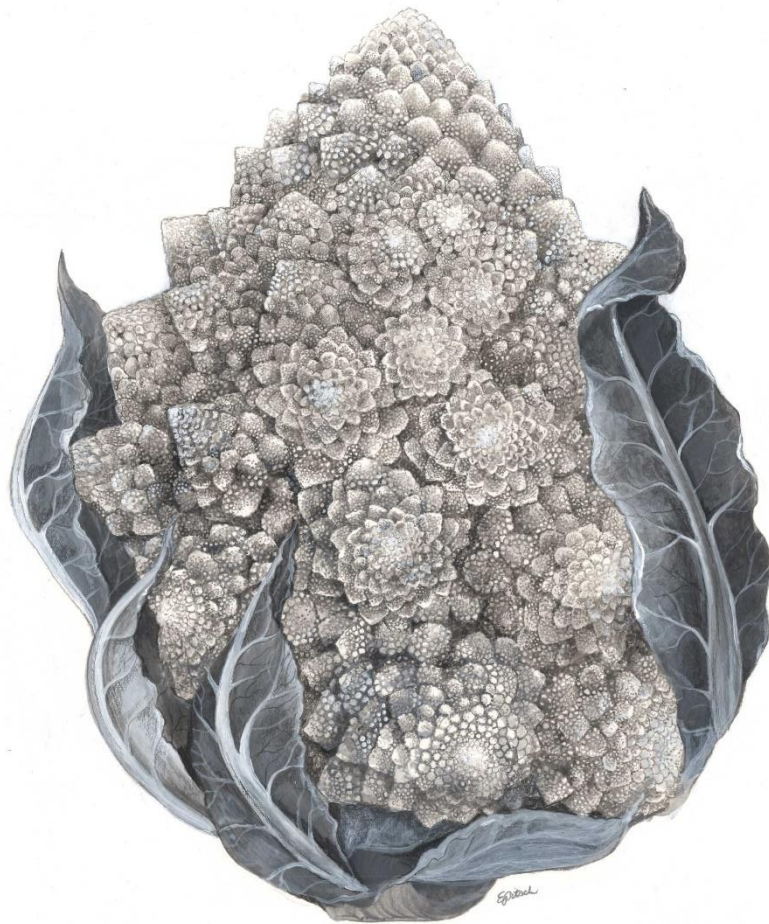




HUNTER VALLEY

Winter



Romanesco
Image by Emma-Jane Pitsch

MENU

Freshly Shucked Appellation Oysters 5

Served as either Natural with lemon
 African horned melon and garam dressing, Avruga caviar
 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, quail egg, winter garden herbs
Buffalo whey risotto, Burradoc Dolce Nina, 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 cabbage, chickpea and dashi puree, ginger pickled choko

Sides

Charred kipfler potato, smoked pork fat and chive dressing 10
Fried brussel sprouts, roasted almond, verjuice, mint 10

Optional Cheese Course 20

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

Palate Cleanser

Hung lemon verbena yoghurt, mandarin, Sweetwater orange jelly, finger lime

Fourth

Muse coconut
Apple, rhubarb, Binnorie mascarpone, verjuice caramel, oat brown butter crumble, malt wafer
Muscovado heirloom pumpkin, fig jam, anise myrtle and pumpkin oil ice cream, whiskey butterscotch

Four Courses	140	Wine Pairing	95
Optional Cheese Course	20	Optional Cheese Wine Pairing	12

Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge