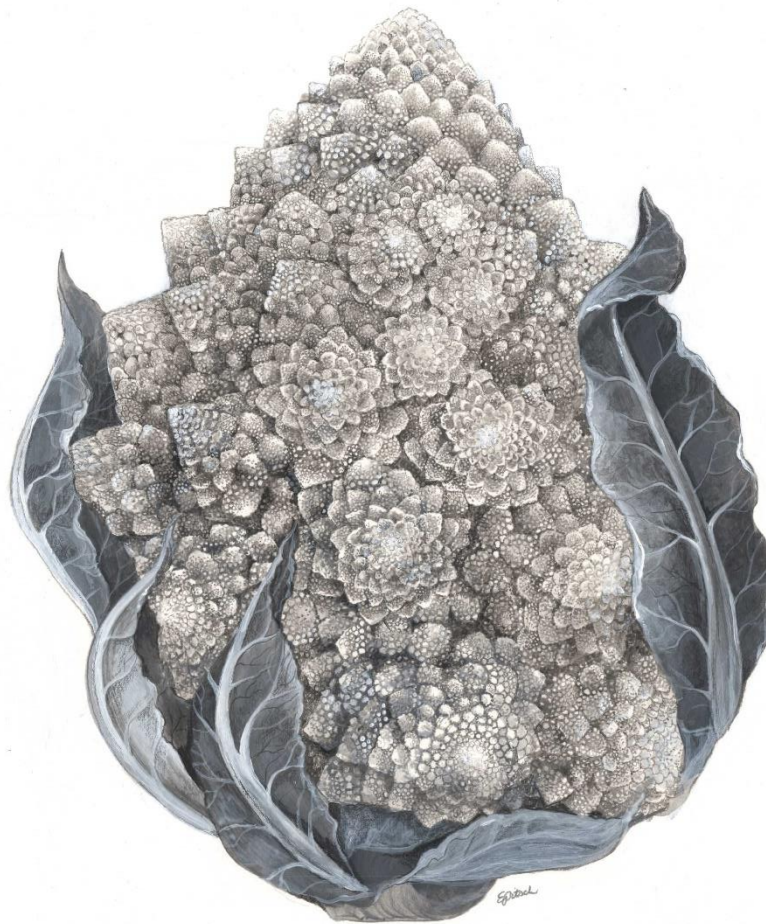




HUNTER VALLEY

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

Hiramasa kingfish, torched scallop, citrus kosho, cucumber, seablite

Buffalo whey risotto, Burradoc mozzarella, broad beans, Muse lonza, meyer lemon, wood sorrel

Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey

Third

Pasture raised heritage pork, charred and steamed eggplant, coral tooth mushroom, togarashi

Woodfired and braised Paroo kangaroo, black garlic, buckwheat, spiced quince, shallot

Pan fried Murray cod, sugarloaf cabbage, chickpea and dashi puree, ginger pickled choko

Sides 10

Charred kipfler potato, smoked pork fat and chive dressing

Winter garden leaf salad, eschalot, pear and honey vinaigrette

Optional Cheese Course 20

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

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, finger lime

Fourth

Muse coconut

Apple, rhubarb, Binnorie mascarpone, verjuice caramel, oat brown butter crumble, malt wafer

Slow cooked heirloom pumpkin, fig jam, anise myrtle and pumpkin oil ice cream, whiskey butterscotch

Four Courses 140
Optional Cheese Course 20

Wine Pairing 95
Optional Cheese Wine Pairing 12

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