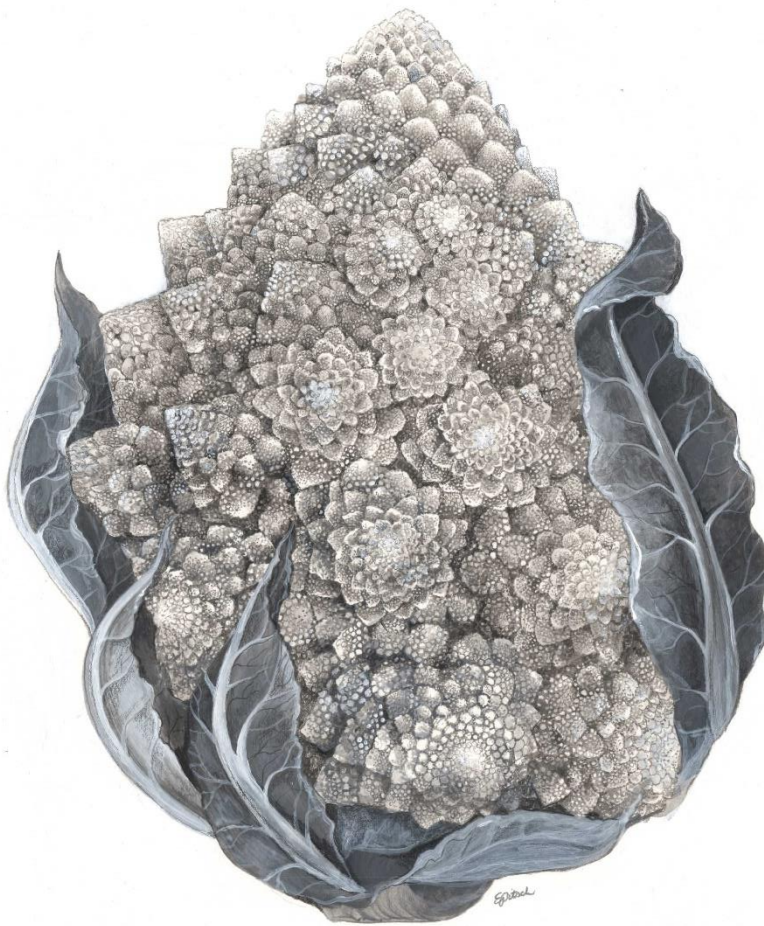




HUNTER VALLEY

Winter



Romanesco
Image by Emma-Jane Pitsch

VEGETARIAN MENU

First

Cauliflower chawanmushi, smoked and pickled cauliflower, puffed sushi rice

Second

Verjuice poached fennel, zucchini noodles, macadamia sage butter, yuzu, sunrose

Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey

Third

Wood-fired heirloom pumpkin, nori seasoning, romesco sauce, peppers, nasturtium

House-made haloumi, charred and steamed eggplant, coral tooth mushroom, togarashi

Sides 10

Charred kipfler potato, sage and rosemary salt

Woodfired carrots, buffalo cheese, sunrose, dill and mustard dressing

Optional Cheese Course 17

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, fingerlime

Fourth

Muse coconut

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

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

Four Courses	140	Wine Pairing	95
Optional Cheese Course	17	Wine Pairing	10

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