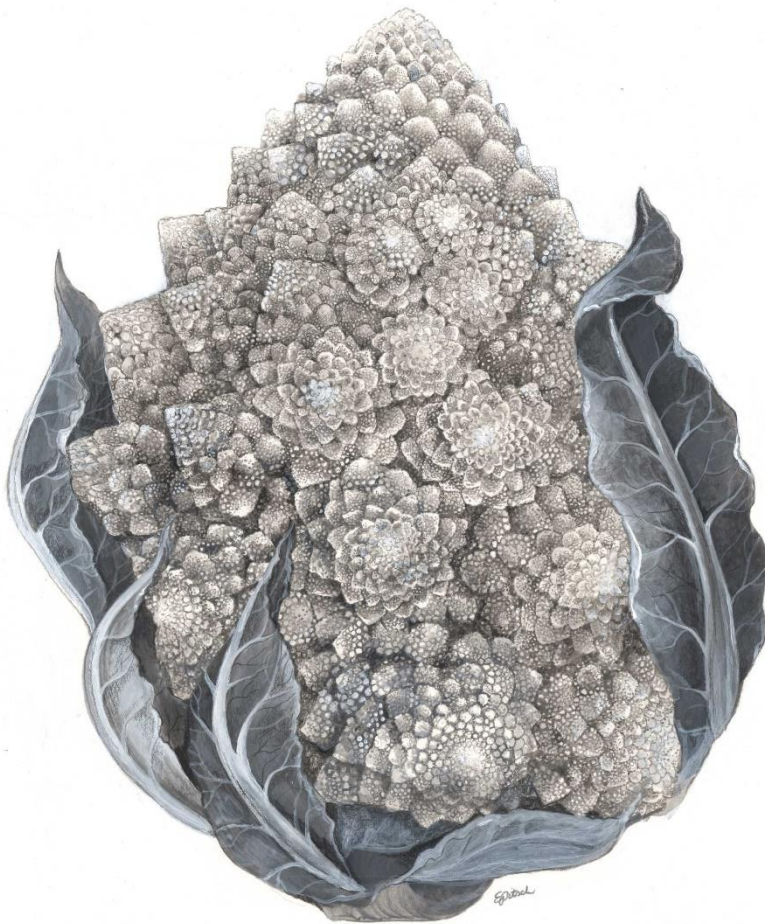




## HUNTER VALLEY

*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, sunflower shoots

## **Third**

Smoked king brown mushroom, charred and steamed eggplant, coral tooth mushroom, togarashi

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

## **Sides 10**

Charred kipfler potato, sage and rosemary salt

Rocket and endive salad, eschalot, pear vinaigrette

## **Palate Cleanser**

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, fingerlime

## **Fourth**

Muse coconut

Roasted white peach sorbet, Binnorie mascarpone, mandarin, shiso, meringue

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

Four Courses 140

Optional Cheese Course 17

Wine Pairing 95

Wine Pairing 10