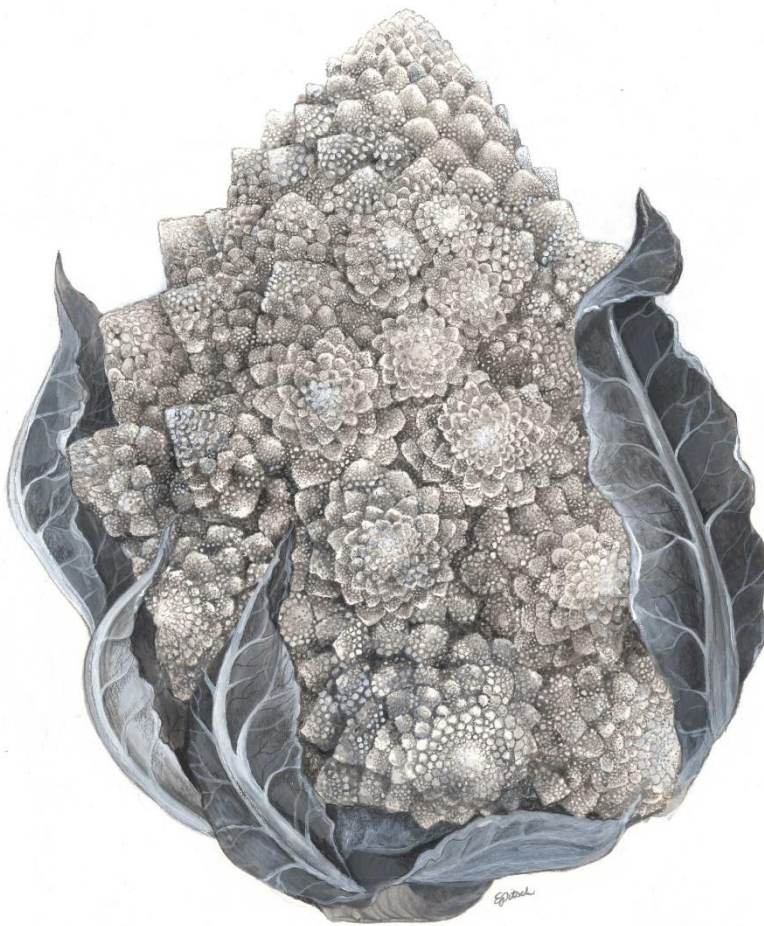




## HUNTER VALLEY

*Winter*



Romanesco  
Image by Emma-Jane Pitsch

# VEGETARIAN MENU

## First

Cauliflower chawanmushi, smoked and pickled cauliflower, puffed sushi rice

## Second

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

Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey

## Third

Wood-fired heirloom pumpkin, chickpea puree, charred shallot, ginger pickled choko

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

## Sides 10

Charred kipfler potato, sage and rosemary salt

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, 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 pumpkin oil ice cream, whiskey butterscotch

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

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