



2 COURSE : \$90 PP

3 COURSE : \$105 PP

SIDES : \$15 EACH

Entree

PORK BELLY

Braised Baby Fennel | Spiced Carrots | Saffron Poached Pear | Fennel Pollen

HIRAMASA KINGFISH

Lemon Myrtle | Finger Lime | Radish | Caviar | Lemon and Saffron Purée

MISO GLAZED EGGPLANT

Pickled Karkalla | Edamame Beans | Sesame Crumb | Fresh Wasabi

BERRY MYRTLE SMOKED DUCK BREAST

Davidson Plum Purée | Roasted Baby Beets | Toasted Black Wild Rice

Main

MARKET FISH

Pickled Mussels | Red Witlof | Chimichurri | Preserved Lemon

PUKARA LAMB RACK

Lentil Cassoulet | King Brown Mushroom | Baby Vegetables | Black Garlic | River Mint Jus | Olive Purée

WAGYU BEEF STRIPLOIN MB+4 - 250g

Binnorie Dairy Blue Cheese Butter | Bush Tomato | Roasted Baby Turnip | Carrots | Native Thyme Jus

GOATS CHEESE & WARRIGAL RAVIOLI

Roasted Beetroot | Enoki Mushroom | Sage Butter | Goats Cheese & Truffle Foam | Garlic Pangritata

Sides

WOOD-FIRED BUTTERNUT PUMPKIN | MAPLE | FETA

FRESH GREEN MEDLEY SALAD | HEIRLOOM TOMATO | CITRUS DRESSING

CRISPY DUCK FAT KIPFLERS | AIOLI

Dessert

BINNORIE DAIRY CHEESE BOARD

Duetto | Triple Cream Brie | Aged Cheddar | Quince Paste | Lavosh

LEMON MYRTLE CRÈME BRÛLÉE

Chambord Ice-Cream | Chocolate Soil | Fresh Berries

HONEY & MACADAMIA CHEESECAKE

Vanilla Bean Ice-Cream | Salted Caramel Sauce | Honeycomb | Fresh Berries

TIRAMISU TART

Chocolate Ganache | Mascarpone Cream | Raspberry Sorbet | Dried Raspberry Crumb

FARM • FORAGE • GRAZE



LOCAVORE

HUNTER VALLEY NSW

DINING