

A la carte menu

To start

Wandin sourdough with vin cotto, Hunter olive oil and pistachio pecan dukkah or hand churned cultured butter	8.50
In season Heirloom tomato bruschetta and goat's cheese	15.00
Duck liver parfait with Muscat gel, pickles and rye toasts	20.00
Charcuterie board - selection of cured meats, salumi, cheese, olives and pickles with sourdough	25.00
Tasting Plate - comprises of tasting portions of four dishes on one plate. See server for option.	35.00

Entree

Free range Hen terrine, pistachio, figs, celeriac <i>Recommend 2017 Orange Chardonnay</i>	20.00
Scallops, peas, grilled corn, speck, nasturtium <i>Recommend 2017 Hunter Valley/Orange Semillon /Sauvignon Blanc</i>	23.00
Belly pork, smoked carrot, parsley emulsion, puffed rice, grains and shiso tempura (gf) <i>Recommend 2017 Orange Chardonnay</i>	25.00
Salt baked beetroot, pumpkin, wild fennel labna cigar, pecans and watercress (v) (gf) <i>Recommend 2017 Hunter Valley Off-Dry Semillon</i>	18.00
Ocean trout confit and hot smoked, horseradish, root vegetable pickles (gf) <i>Recommend 2017 Hunter Valley Rosé</i>	26.00

Main

Hazelnut-potato gnocchi, flame roasted pumpkin, seasonal greens, toasted pepitas and goats curd <i>Recommend 2017 Orange Chardonnay</i>	29.00
Woodville duck breast with quince gel, pearl barley, linseed, wood roasted celeriac cream <i>Recommend 2017 Hunter Valley Rosé</i>	32.00
Market fish of the day - See server for option. <i>Recommend 2017 Hunter Valley/Orange Semillon /Sauvignon Blanc</i>	35.00
Smoked brisket, kimchi, miso, pumpkin, king mushroom, puffed grains (gf) <i>Recommend 2017 Hunter Valley Shiraz</i>	35.00
Lamb rump with roast carrot hummus, peas, whipped hung yoghurt and charred shallots (gf) <i>Recommend 2017 Hunter Valley Red Blend</i>	35.00

Side Dishes

Crunchy fries with rosemary, salt , parsley mayonnaise	8.50
Rocket and pear salad with blue cheese, rye crisps and vin cotto	12.50
Miso glazed and grilled baby carrots with dukkah	12.50

Dessert

Popcorn parfait, muscat gel, malt, linseed tuille	14.00
Chocolate pave, roasted white chocolate, cherry gel, hazelnut praline and brownie crumbs	14.00
Yuzu curd with rhubarb, raspberry compote, sorbet and smashed meringue	14.00

Cheese

Cheese board - Hunter and NSW selection on cheese, lavosh, fruit paste and nuts	22.00
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