



FARMGATE TO PLATE FRESHNESS

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## DEGUSTATION

**FIVE COURSE FOOD MENU | \$109 PER PERSON**

**FIVE COURSE FOOD & WINE PAIRED MENU | \$159 PER PERSON**

### **Grilled Australian Prawns**

Dashi, Chilli & Daikon [DF GF]

### **Salt and Vinegar Free Range Pork Belly**

Potato Tuille, Balsamic Vinegar & Smoked Sea Salt [DF GF]

### **Duck Breast**

Orange, Aioli, Carrot & Star Anise [DF GF]

### **Beef Tenderloin**

Celeriac, Bone Marrow Butter, Broad Beans & Chanterelle [DFO GF]

### **Golden Mess**

Hunter Valley Chardonnay, Chantilly Cream & Passionfruit

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Feast on seasonal ingredients so fresh you can taste the difference. Treat your tastebuds to gastronomic delights of locally sourced produce that embodies the true spirit of the Hunter region.

We pride ourselves on our culinary ethos of 'Farmgate to Plate' sustainable dining that supports both the farmer and environment. Our five course menu epitomises the ultimate dining experience through an exquisitely new-school wine matched degustation.

**2 COURSES | \$69 PER PERSON**

**3 COURSES | \$84 PER PERSON**

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## **ENTRÉES**

### **Crispy Fried Oyster Mushrooms**

Sopa de Frijoles Negro, Avocado & Corriander [DF DF VE]

### **Lobster Croquette**

Fennel, Horseradish & Walnut [GF]

### **Grilled Australian Prawns**

Dashi, Chilli & Daikon [DF GF]

### **Beef Cheek Raviolo**

Onion Crème Fraiche, Cheese Oil & Black Garlic

### **Salt and Vinegar Free Range Pork Belly**

Potato Tuille, Balsamic Glaze & Smoked Sea Salt [GF DF]

## **MAINS**

### **Oven Baked Gnocchi**

Smoked Beetroot & Binnorie Dairy Goats Fetta [DFO VGO]

### **Chef's Choice of Fish**

Please see your waiter for the current offering

### **Sous Vide "Little Hill Farm" Chicken Breast**

Chicken Croquette, Estate Honey, House Fermented Mustard,  
Artichoke Crème Fraiche [GF DFO]

### **Duck Breast**

Orange, Aioli, Carrot & Star Anise [DF GF]

### **Beef Tenderloin**

Celeriac, Bone Marrow Butter, Broad Beans & Chanterelle [DFO GF]

## **SIDES**

**Parmesan and Rocket Salad [GF]**

**Sautéed Greens w Miso & Estate Honey [DF GF VG]**

**Warm Potato Salad w House Cured Bacon [DF GF VGO]**

**Roasted Root Vegetables w Tahini & Lemon [GF, DFO VGO]**

All sides | \$10 each

## DESSERTS

### **Dark Chocolate "Lichu 64%" Semi Freddo**

Jade Estate Shiraz & Raspberry Textures [GF]

### **Black Sesame Sponge**

Caramelised White Chocolate & Yuzu Curd [VG]

### **Golden Mess**

Hunter Valley Chardonnay, Chantilly & Passionfruit [GF, DFO]

### **Sticky Date Night**

Caramel Mousse, Toffee, Orange

### **Chef's Cheese Choice**

Chef's Choice of Domestic or International Cheese w accompaniments

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DF - Dairy Free GF- Gluten Free V- Vegetarian VG- Vegan

DFO- Dairy Free Option GF- Gluten Free Option VO- Vegetarian Option VGO- Vegan Option

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have. Credit card payments incur a merchant service fee of 3% for Diners Club & JCB and 1.5% for other cards, in addition to the total amount payable. These fees are subject to change.

Payments by cash or EFTPOS do not incur transaction fees. All prices are inclusive of GST.

[A 10% surcharge applies on Public Holidays.]