



FARMGATE TO PLATE FRESHNESS

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]

'Little Hill Farm' Chicken Breast

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

Beef Tenderloin

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

Golden Eton Mess

Hunter Valley Chardonnay, Chantilly Cream & Passionfruit

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

ENTRÉES

Crispy Fried Oyster Mushrooms

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

Lobster Croquette

Fennel, Horseradish & Walnut [GF]

Grilled Australian Prawns

Dashi, Chilli & Daikon [DF GF]

Crispy 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

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

Soy Cured Duck Confit

Gochujang, Sesame, Cucumber & Wombok

Beef Tenderloin

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

SIDES

Parmesan & Rocket Salad [GF]

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

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

Swede w Butter, Chive & Lemon [GF]

All sides | \$10 each

DESSERTS

Rosemary & Estate Honey Panna Cotta

Crostoli, Infused Estate Honey & Pear

Golden Eton Mess

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

Blackforest

'Lichu Dark Chocolate', Marscapone, Cherry Compote & Brandy [GF]

Sticky Date Night

Caramel Mousse, Orange & Butterscotch

Chef's Cheese Choice

Chef's Choice of Domestic or International Cheese w Accompaniments

redsalt

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.]