



BEHIND THE VINES DEGUSTATION

*FIVE COURSE FOOD MENU | \$109 PER PERSON
FIVE COURSE FOOD & WINE PAIRED MENU | \$159 PER PERSON*

Seared Scallops (GF, DF)

Prawn Mousse, Zucchini Flower, Chili

Confit Pork Belly (GF, DF, N)

Smoked Beetroot, Cashew Ricotta, Puffed Rice

“Little Hill Farm” Chicken Breast, (GF)

Parsnip Puree, Roasted Fennel, Apricot, Croquette

24 hr Beef Short Rib (GF)

Cauliflower, Mushroom, Mustard & Jus

Peaches and Cream

White Chocolate & Matcha Parfait, Whiskey Poached Peaches, Peach Jam

DF - Dairy Free GF - Gluten Free V - Vegetarian VG - Vegan N - Includes Nuts
DFO - Dairy Free Option GF - Gluten Free Option VO - Vegetarian Option VGO - Vegan Option

We pride ourselves on our culinary ethos of 'Behind the Vines' 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. 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.



BEHIND THE VINES

VEGATARIAN DEGUSTATION

FIVE COURSE FOOD MENU | \$99 PER PERSON
FIVE COURSE FOOD & WINE PAIRED MENU | \$149 PER PERSON

Smoked Beetroot (VE, GF, N)

Pickled Beetroot, Cashew Ricotta, Puffed Rice

Brassicas (DF, VE)

Parsnip, Salsa Verde

Roast Pumpkin (GF, DF, VE)

Cavolo Nero, Chimichurri

Celeriac Roulade (GF, DF, VE)

Smoked Apple, Buckwheat

Apple Mille Feuille (GF, DF, VE)

Vegan Vanilla Gelato, Almond Crumb, Apple Espuma

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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.

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.



TWO COURSES / \$69 PER PERSON
THREE COURSES / \$84 PER PERSON

ENTRÉES

Pea & Miso Tart (VE)
Miso, Wasabi, Ponzu Gel

Seared Scallops (GF, DF)
Prawn Mousse, Zucchini Flower, Chili Jam

Grilled Octopus (GF)
Labneh, Green Olive & Aged Balsamic

Confit Pork Belly (GF, DF, N)
Smoked Beetroot, Cashew Ricotta, Puffed Rice

Dry Aged Beef Rump Cap Tataki (GF)
Yuzu, Garlic Crisps, Pickled Daikon

MAINS

Celeriac Roulade (GF, DF, VE)
Smoked Apple, Buckwheat, Black Garlic

Market Fish (DF)
Brassicas, Saffron Rouille, Salsa Verde

"Little Hill Farm" Chicken Breast (GF, DF)
Parsnip Puree, Roasted Fennel, Apricot, Croquette

Borrowdale Free Range Pork (GF, DF)
Pumpkin, Cavolo Nero, Pepperberry, Chimichurri

"White Pyrenees" Lamb (GF, DF)
Lamb Rack, Pressed Lamb, Baby Gem, Peas & Beans

"Portoro" 24 hr Beef Short Rib (GF)
Cauliflower, Mushroom, Mustard & Jus

Substitute 200gm Pinnacle Beef Tenderloin
\$14 surcharge



SIDES \$14

"Farmers Table" Mixed Greens Salad, Cider Vinaigrette

Truffled Parmesan Shoestring Fries

Sauteed Seasonal Greens, Smoked Chili Salt

DESSERT

Yoghurt Pannacotta (GF)

Burnt Honey, Orange Blossom, Sesame

Citrus Tart (N)

Macadamia Short Crust, Citrus Curd, Strawberry Gum Meringue

Peaches and Cream

White Chocolate & Matcha Parfait, Whiskey Poached Peaches, Peach Jam

Dark Chocolate Pave (N)

Sable Biscuit, Sour Cherries, Vanilla Mascarpone

Apple Mille Feuille (GF, DF, VE, N)

Vegan Vanilla Gelato, Almond Crumb, Apple Espuma

Chef's Single Cheese Of The Day

Chef's Choice Of Hunter Belle w/ Accompaniments.

Please Ask Waiter For Today's Option [GFO]



KIDS MENU

TWO COURSES / \$25 PER CHILD

MAIN

Grilled Chicken
Chips & Salad [GF, DF]

Grilled Steak
Chips & Salad [GF, DF]

Spaghetti Bolognese or Napolitana
Pasta & Parmesan [DFO]

Tempura Fish
Chips & Salad [GF, DF]

DESSERT

Ice Cream
Chocolate Sauce and 100's & 1000's

Citrus Tart (N)
Macadamia Short Crust, Citrus Curd, Strawberry
Gum Meringue