



THE TASTING MENU

HUNGERFORD HILL: 2015 HUNGERFORD HILL 'DALLIANCE' SPARKLING, TUMBARUMBA
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

House Baked Rye Sourdough

Smoked Newcastle mackerel, crème fraiche, apple, cucumber, organic wasabi, avruga, dill

2016 KEITH TULLOCH SEMILLON, HUNTER VALLEY
PREMIUM: 2012 TYRRELL'S 'VAT 1' SEMILLON, HUNTER VALLEY

Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower

HUNGERFORD HILL: 2014 HUNGERFORD HILL CHARDONNAY, TUMBARUMBA
PREMIUM: 2016 LAKES FOLLY CHARDONNAY, HUNTER VALLEY

Little Hill Farm chicken, potato, fig, macadamia, whiskey, rosemary

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA
PREMIUM: 2013 DOMAINE DE LA CITADELLE 'LE CHÂTAIGNIER', LUBERON, FRANCE

Armidale spring lamb roast onion, cavolo nero, goats' curd, black garlic togarashi

HUNGERFORD HILL: 2014 HUNGERFORD HILL SHIRAZ, HUNTER VALLEY
PREMIUM: 2012 MITOLO 'SERPICO' CABERNET SAUVIGNON, MCLAREN VALE

Chardonnay verjuice, golden raisin

Optional Cheese Course

Whipped Bellingham blue, Lucerne honey, rocket, muscatel, spiced bread, almond

2013 MCLEISH ESTATE 'JESSICA'S' BOTRYTIS SEMILLON, HUNTER VALLEY
PREMIUM: 2010 STORMY RIDGE SPARKLING SHIRAZ, HUNTER VALLEY

Muse coconut

2008 SWEETWATER BOTRYTIS SEMILLON, HUNTER VALLEY
PREMIUM: 2011 DOMAINE DE DURBAN WHITE MUSCAT, BEAUME DE VENISE, FRANCE

FOOD ONLY 125/ Hungerford Hill Wine Pairing 60/ Premium Wine Pairing 100
Optional Cheese Course 15