



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, corn shoots

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

Semillon verjuice, golden raisin

Optional Cheese Course

Maffra cheddar custard, hazelnut, Dijon, rocket

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