



THE TASTING MENU

HUNGERFORD HILL: 2013 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

House Baked Rye Sourdough

Raw fish, green tomato, chilli, citrus koshu, avruga, shiso

HUNGERFORD HILL: 2017 SWEETWATER SEMILLON, HUNTER VALLEY
PREMIUM: 2009 MARSH ESTATE 'HOLLY'S BLOCK' SEMILLON, HUNTER VALLEY

Koshihikari and whey risotto, shitake and kingbrown mushroom, nasturtium

HUNGERFORD HILL: 2017 HUNGERFORD HILL 'BLOCK 8' CHARDONNAY, HUNTER VALLEY
PREMIUM: 2016 TINKLERS 'POPPYS' CHARDONNAY, HUNTER VALLEY

Little Hill Farm chicken, our own polenta, charred Morpeth sweet corn, black bean, togarashi

HUNGERFORD HILL: 2009 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA
PREMIUM: 2016 PARINGA ESTATE 'PENINSULA' PINOT NOIR, MORNINGTON PENINSULA

Wood Fired Upper Hunter Wagyu, black beauty zucchini, kombu, nasturtium, black garlic

HUNGERFORD HILL: 2017 HUNGERFORD HILL 'PRESERVATIVE FREE' SHIRAZ, HUNTER VALLEY
PREMIUM: 2011 CHÂTEAU DU COURLAT, LUSSAC, SAINT EMILION, FRANCE

Optional Cheese Course

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds

HUNGERFORD HILL: 2013 MCLEISH ESTATE 'JESSICA'S' BOTRYTIS SEMILLON, HUNTER VALLEY
PREMIUM: NV SERAFINI & VIDOTTO PROSECCO, TREVISO, ITALY

Semillon verjuice, golden raisin

Muse coconut

HUNGERFORD HILL: 2017 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA
PREMIUM: 2016 CLOS UROULAT, JURANÇON, FRANCE

FOOD ONLY 125/ Hungerford Hill Wine Pairing 60/ Premium Wine Pairing 100

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge