



# THE TASTING MENU

HUNGERFORD HILL: 2016 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA  
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

House Baked Rye Sourdough

**Red deer and pickled turnip gyoza, baby radish, black sesame, katsuobushi, spring onion**

2017 SWEETWATER SEMILLON, HUNTER VALLEY  
PREMIUM: 2014 JERICHO FIANO, ADELAIDE HILLS

**Koshihikari and whey risotto, local pinewood mushroom, nasturtium**

HUNGERFORD HILL: 2014 HUNGERFORD HILL CHARDONNAY, TUMBARUMBA  
PREMIUM: 2014 QUENARD 'CHIGNIN' SAVOIE, FRANCE

**Little Hill Farm chicken, Jerusalem artichoke, sunflower shoots and seeds**

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA  
PREMIUM: 2016 PARINGA ESTATE PINOT NOIR, MORNINGTON PENINSULA

**Armidale lamb, Morpeth sweet corn polenta, cippolini, kale, black garlic jus, smoked chilli togarashi**

HUNGERFORD HILL: 2015 HUNGERFORD HILL SHIRAZ, HUNTER VALLEY  
PREMIUM: 2007 SWEETWATER CABERNET, HUNTER VALLEY

**Semillon verjuice, raisins**

Optional Cheese Course

**Tarago River double cream blue, malted brioche, date, local honey, sunflower shoots**

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

**Muse coconut**

2015 KEITH TULLOCH BOTRYTIS SEMILLON, HUNTER VALLEY  
PREMIUM: 2015 CLOS UROULAT, JURANCON, FRANCE

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

**Optional Cheese Course 15**

*Please note AMEX transactions incur a 2% surcharge*