



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, radish, black sesame, katsuobushi, spring onion

HUNGERFORD HILL: 2017 SWEETWATER SEMILLON, HUNTER VALLEY
PREMIUM: 2016 JERICHO FIANO, ADELAIDE HILLS

Koshihikari and whey risotto, shitake and kingbrown mushroom, nasturtium

HUNGERFORD HILL: 2017 HUNGERFORD HILL 'PRESERVATIVE FREE' CHARDONNAY, TUMBARUMBA
PREMIUM: 2014 QUENARD 'CHIGNIN' SAVOIE, FRANCE

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

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

Slow cooked local milk-fed goat, smoked eggplant, house white miso, baby onions

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

Semillon verjuice, raisins

Optional Cheese Course

Heidi gruyere cream, crisp and frozen, apricot, thyme, roasted almonds

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

Muse coconut

HUNGERFORD HILL: 2017 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA
PREMIUM: 2015 CLOS UROULAT, JURANCON, 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