



# THE TASTING MENU

2013 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA  
PREMIUM: NV VADIN-PLATEAU, CUMIÈRE, FRANCE

House Baked Rye Sourdough

**Smoked Newcastle mackerel mousse, green apple, avruga, organic wasabi, dill**

2018 DALWOOD ESTATE SEMILLON, HUNTER VALLEY  
PREMIUM: 2016 ALBERT MANN PINOT BLANC / AUXERROIS, ALSACE, FRANCE

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**Roasted Jerusalem artichoke, toasted hay cream, buffalo milk blue cheese, malt, sunflower**

2017 HUNGERFORD HILL 'BLOCK 8' CHARDONNAY, HUNTER VALLEY  
PREMIUM: 2016 THE STATE OF JEFFERSON CHARDONNAY, CALIFORNIA, U.S. A

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

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

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**Wood Fired Upper Hunter Wagyu, koshikhari brown rice, shitake, brown kelp, daikon**

2017 DALWOOD ESTATE SHIRAZ, HUNTER VALLEY  
PREMIUM: 2011 CHÂTEAU DU COURLAT, LUSSAC, SAINT EMILION, FRANCE

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Optional Cheese Course

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

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

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**Watermelon sake granita, Hunter lime**

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**Muse coconut**

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*