



THE TASTING MENU

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

House Baked Rye Sourdough

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

2018 DALWOOD ESTATE SEMILLON, HUNTER VALLEY
PREMIUM: 2009 MARSH ESTATE 'HOLLY'S BLOCK' SEMILLON, HUNTER VALLEY

Koshihikari and whey risotto, shitake and kingbrown mushroom

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 garlic, togarashi

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

Slow cooked suckling lamb, Morpeth broccoli, Binnorie feta, capers, empress of India nasturtium

2017 DALWOOD ESTATE 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

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

Watermelon sake granita, Hunter lime

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