



THE TASTING MENU

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

House Baked Rye Sourdough

Raw fish, local cucumber, blood orange kosho, avruga, shiso

2018 DALWOOD ESTATE SEMILLON, HUNTER VALLEY
PREMIUM: 2011 MARSH ESTATE 'HOLLY'S BLOCK' SEMILLON, HUNTER VALLEY

Local sweet corn, Clarence River school prawns, nasturtium, wakame, puffed koshihikari rice

2017 DALWOOD ESTATE CHARDONNAY, HUNTER VALLEY
PREMIUM: 2017 CHABLIS, FRANCE

Little Hill Farm Joyce's Gold heritage chicken, Morpeth butternut pumpkin, thyme

2009 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA
PREMIUM: 2016 ALBERT BICHOT BEAUJOLAIS, FRANCE

Slow cooked lamb breast, black garlic glaze, salt baked beetroot, plum, garlic chive and flowers

2017 DALWOOD ESTATE SHIRAZ, HUNTER VALLEY
PREMIUM: 2014 KEITH TULLOCH 'THE DOCTOR' SHIRAZ, HUNTER VALLEY

Optional Cheese Course

Binnorie goat's cheese, estate honey, Tangarook pecans

2013 MCLEISH ESTATE 'JESSICA'S' BOTRYTIS SEMILLON, HUNTER VALLEY
PREMIUM: 2017 RIMAURESQ, COTES DE PROVENCE, FRANCE

Morpeth watermelon and lime granita

Muse coconut

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

FOOD ONLY 125/ Standard Wine Pairing 60/ Premium Wine Pairing 100

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge