



# 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: 2018 ANDREW THOMAS 'BRAEMORE' SEMILLON, HUNTER VALLEY

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

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

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

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: 2007 SWEETWATER ESTATE CABERNET SAUVIGNON, HUNTER VALLEY

Optional Cheese Course

**Binnorie goat's cheese, estate honey, Tangarook pecans**

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

**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*