



THE TASTING MENU

2013 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA

PREMIUM: NV VADIN-PLATEAU 'GRANDE RESERVE', CUMIÈRE, FRANCE

House Baked Rye Sourdough

Raw fish, Newcastle Greens tomatillo, cucumber, blood orange kosho, avruga, shiso

2018 DALWOOD ESTATE SEMILLON, HUNTER VALLEY

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

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Our own sweet corn polenta, soft yolk, truffled pecorino, new season pinewood mushroom

2017 DALWOOD ESTATE CHARDONNAY, HUNTER VALLEY

PREMIUM: 2017 CHABLIS, AOC, BURGUNDY, FRANCE

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

2009 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA

PREMIUM: 2016 ALBERT BICHOT BEAUJOLAIS, FRANCE

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

2017 DALWOOD ESTATE SHIRAZ, HUNTER VALLEY

PREMIUM: 2007 SWEETWATER ESTATE CABERNET SAUVIGNON, HUNTER VALLEY

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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

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Kaffir lime and verjuice granita

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Muse coconut

2016 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