



# THE TASTING MENU

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

House Baked Rye Sourdough

**Raw fish, green tomato, cucumber, citrus kosho, avruga, shiso**

2018 DALWOOD ESTATE SEMILLON, HUNTER VALLEY  
PREMIUM: 2018 PARACOMBE PINOT BLANC, ADELAIDE HILLS

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**Randall family koshihikari risotto, Binnorie goat's curd, wasabi, spring pea, radish, mint**

2017 DALEWOOD ESTATE CHARDONNAY, HUNTER VALLEY  
PREMIUM: 2018 LAKES FOLLY 'HILL BLOCK' CHARDONNAY, HUNTER VALLEY

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**Little Hill Farm Joyce's Gold heritage chicken, celeriac, hung yoghurt, truffled pecorino, yolk, Japanese parsley**

2009 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA  
PREMIUM: 2016 TRENEL 'FLEURIE' BEAUJOLAIS, FRANCE

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**Slow cooked lamb breast, black garlic glaze, salt baked beetroot, garlic scapes, pickled Scarborough mulberries**

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

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Optional Cheese Course

**Heidi gruyere cream, crisp and frozen, apple, roasted almonds**

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

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**Melon granita, lime and Semillon verjuice**

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**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*