



# THE TASTING MENU

2013 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA  
PREMIUM: NV VADIN-PLATEAU 1 ER CRU "RENAISSANCE", CUMIÈRE, FRANCE

House Baked Rye Sourdough

**Ocean trout served raw, smoked bonito mousse, avruga, apple, Lamborn pea tendrils**

2018 HUNGERFORD HILL SEMILLON, HUNTER VALLEY  
PREMIUM: 2008 HUNGERFORD HILL SEMILLON, HUNTER VALLEY

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**Morpeth Sebago potato, Blue Mountatins black truffle, soft yolk, cultured butter**

2018 DALWOOD ESTATE CHARDONNAY, HUNTER VALLEY  
PREMIUM: 2017 CHABLIS, AOC, BURGUNDY, FRANCE

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**Little Hill Farm heritage chicken, our own sweet corn polenta, confit mushrooms**

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, pomegranate, garlic shoot**

2017 SWEETWATER SHIRAZ, HUNTER VALLEY  
PREMIUM: 2006 SWEETWATER ESTATE CABERNET SAUVIGNON, HUNTER VALLEY

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Optional Cheese Course

**Pyngana cheddar cream, caramelised black garlic and onion, toasted brioche**

2013 MCLEISH ESTATE 'JESSICA'S' BOTRYTIS SEMILLON, HUNTER VALLEY  
PREMIUM: 2018 RIMAURESQ, COTES DE PROVENCE, FRANCE

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**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*