



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

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Summer sweet corn and Binnorie goat's curd, Morton Bay bug, empress of India nasturtium, seaweed, puffed koshihikari

2017 DALWOOD ESTATE CHARDONNAY, HUNTER VALLEY
PREMIUM: 2017 BERNARD FOUQUET, CHENIN BLANC, VOUVRAY, FRANCE

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

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, garlic scapes, pickled mulberries

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

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Optional Cheese Course

Pyengana cheddar and roasted onion tart, Tangarook pecans, wild rice

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

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Verjuice granita, golden raisin

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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