



THE TASTING MENU

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

House Baked Rye Sourdough

Hiramasu kingfish served raw, smoked mackerel mousse, avruga, apple, Lamborn pea tendrils, sunrose

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

Sebago potato noodles, Mother Fungus grey and king oyster mushrooms, Saint Agur, mitsuba

2018 DALWOOD ESTATE CHARDONNAY, HUNTER VALLEY
PREMIUM: 2018 CHABLIS 'VIEILLES VIGNES', BURGUNDY, FRANCE

Wakame spice rubbed Little Hill Farm chicken, citrus kosho cream, heirloom zucchini

2017 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA
PREMIUM: 2016 ALBERT BICHOT BEAUJOLAIS, FRANCE

Woodfired Wagyu tri tip, our own polenta, shallot, roasted kelp gravy

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

Optional Cheese Course

Tasmanian Pyengana cheddar cream, caramelised black garlic and onion, toasted brioche
or

Tasmanian Pyengana cheddar served traditionally

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

Granita

Muse coconut

2016 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA
PREMIUM: 2017 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