



# THE TASTING MENU

HUNGERFORD HILL: 2015 HUNGERFORD HILL 'DALLIANCE' SPARKLING, TUMBARUMBA  
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

House Baked Rye Sourdough

**Smoked Newcastle mackerel, crème fraiche, apple, cucumber, organic wasabi, avruga, dill pollen**

2016 KEITH TULLOCH SEMILLON, HUNTER VALLEY  
PREMIUM: 2011 TYRELL'S 'VAT 1' SEMILLON, HUNTER VALLEY

**Hawkesbury Squid, king brown mushroom, miso and sake cream, citrus kosho, ink wafer, coastal herbs**

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT GRIS, TUMBARUMBA  
PREMIUM: 2016 LAKES FOLLY CHARDONNAY, HUNTER VALLEY

**Little Hill Farm chicken, Jerusalem artichoke, date, macadamia, sunflower shoots**

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA  
PREMIUM: 2013 DOMAINE DE LA CITADELLE 'LE CHÂTAIGNIER', LUBERON, FRANCE

**Armidaile spring lamb roast onion, cavolo nero, Binnorie goats' curd, black garlic togarashi**

HUNGERFORD HILL: 2014 HUNGERFORD HILL SHIRAZ, HUNTER VALLEY  
PREMIUM: 2012 MITOLO 'SERPICO' CABERNET SAUVIGNON, MCLAREN VALE

**Rhubarb and lime granita, Semillon verjuice tapioca, raspberry**

Optional Cheese Course

**Warm whipped Delice de Bourgogne, fig, bronze fennel, ajwain brioche**

**Muse coconut**

HUNGERFORD HILL: 2013 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA  
PREMIUM: 2011 DOMAINE DE DURBAN WHITE MUSCAT, BEAUME DE VENISE, FRANCE

**FOOD ONLY 125/ Hungerford Hill Wine Pairing 60/ Premium Wine Pairing 100**

**Optional Cheese Course 15**