



# THE TASTING MENU

HUNGERFORD HILL: 2016 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA  
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

House Baked Rye Sourdough

**Raw fish, new season tomatillo, green chilli, citrus koshu, avruga, shiso**

HUNGERFORD HILL: 2017 SWEETWATER SEMILLON, HUNTER VALLEY  
PREMIUM: 2008 MARSH ESTATE 'HOLLY'S BLOCK' SEMILLON, HUNTER VALLEY

**Koshihikari and whey risotto, shitake and kingbrown mushroom, nasturtium**

HUNGERFORD HILL: 2017 HUNGERFORD HILL 'PRESERVATIVE FREE' CHARDONNAY, TUMBARUMBA  
PREMIUM: 2014 QUENARD 'CHIGNIN' SAVOIE, FRANCE

**Little Hill Farm chicken, our own polenta, charred Morpeth sweet corn, black bean, togarashi**

HUNGERFORD HILL: 2015 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA  
PREMIUM: 2016 PARINGA ESTATE 'PENINSULA' PINOT NOIR, MORNINGTON PENINSULA

**Wood Fired Upper Hunter Wagyu, black beauty zucchini, kombu, nasturtium, black garlic**

HUNGERFORD HILL: 2017 HUNGERFORD HILL 'PRESERVATIVE FREE' SHIRAZ, HUNTER VALLEY  
PREMIUM: 2011 CHÂTEAU DU COURLAT, LUSSAC, SAINT EMILION, FRANCE

**Muscat verjuice, lemonade fruit**

Optional Cheese Course

**Heidi gruyere cream, crisp and frozen, apricot, thyme, roasted almonds**

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

**Muse coconut**

HUNGERFORD HILL: 2017 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA  
PREMIUM: 2013 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/ Wine Pairing 10**

*Please note AMEX transactions incur a 2% surcharge*