



# 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**

2016 KEITH TULLOCH SEMILLON, HUNTER VALLEY  
PREMIUM: 2012 TYRRELL'S 'VAT 1' SEMILLON, HUNTER VALLEY

**Sweet corn koshihikari risotto, Ossau Iraty, black pepper, sunflower**

HUNGERFORD HILL: 2014 HUNGERFORD HILL CHARDONNAY, TUMBARUMBA  
PREMIUM: 2016 LAKES FOLLY CHARDONNAY, HUNTER VALLEY

**Little Hill Farm chicken, potato, fig, macadamia, whiskey, rosemary**

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

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

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

**Chardonnay verjuice, golden raisin**

Optional Cheese Course

**Whipped Bellingham blue, Lucerne honey, rocket, muscatel, spiced bread, almond**

**Muse coconut**

2008 SWEETWATER BOTRYTIS SEMILLON, HUNTER VALLEY  
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**