



THE TASTING MENU

2013 HUNGERFORD HILL DALLIANCE SPARKLING, TUMBARUMBA
PREMIUM: NV VADIN-PLATEAU, CUMIÈRE, FRANCE

House Baked Rye Sourdough

Local blue mackerel, woodfired, pickled and mousse, rye crisp, onions, peas and it's shoots

2018 DALWOOD ESTATE SEMILLON, HUNTER VALLEY
PREMIUM: 2016 ALBERT MANN PINOT BLANC / AUXERROIS, ALSACE, FRANCE

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Roasted Jerusalem artichoke, toasted hay cream, buffalo milk blue cheese, malt, sunflower

2017 HUNGERFORD HILL 'BLOCK 8' CHARDONNAY, HUNTER VALLEY
PREMIUM: 2016 THE STATE OF JEFFERSON CHARDONNAY, CALIFORNIA, U.S. A

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

2009 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA
PREMIUM: 2016 PARINGA ESTATE 'PENINSULA' PINOT NOIR, MORNINGTON PENINSULA

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Wood Fired Upper Hunter Wagyu, koshikhari brown rice, shitake, organic wasabi, brown kelp, daikon

2017 DALWOOD ESTATE SHIRAZ, HUNTER VALLEY
PREMIUM: 2011 CHÂTEAU DU COURLAT, LUSSAC, SAINT EMILION, FRANCE

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Optional Cheese Course

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds

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

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Watermelon sake granita, Hunter lime

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Muse coconut

2017 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA
PREMIUM: 2016 CLOS UROULAT, JURANÇON, 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