

# Four Course Tasting Menu

HUNGERFORD HILL: 2010 HUNGERFORD HILL 'DALLIANCE' SPARKLING, TUMBARUMBA  
PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

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## Sashimi of Hiramasa Kingfish

avocado, wild rice, pickled choko and celery, rice wine and eschallot dressing

HUNGERFORD HILL: 2015 HUNGERFORD HILL SEMILLON, HUNTER VALLEY  
PREMIUM: 2009 BROKENWOOD 'LATARA VINEYARD' SEMILLON, HUNTER VALLEY

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## Cuttlefish and King Brown Mushroom 'Noodles'

sake and miso cream, ginger, yuzu and ink wafer

HUNGERFORD HILL: 2013 HUNGERFORD HILL PINOT GRIS, TUMBARUMBA  
PREMIUM: JUNMAI NAMA GENSHU SAKE, KUBOTA SHUZO YUKITOHANTO, FUKUI, JAPAN

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## 70 Hour Slow Cooked Wagyu

broccolini, shallot, red miso, katsuobushi butter

HUNGERFORD HILL: 2013 HUNGERFORD HILL SHIRAZ, HUNTER VALLEY  
PREMIUM: 2010 MITOLO 'SERPICO' CABERNET SAUVIGNON, McLAREN VALE

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## Palate Cleanser

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## Muse Coconut

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

**Optional Cheese Course for Table** (\$10pp Supplement, \$15pp with Hh Wines, \$20pp with Premium Wines)

**\$110.00pp Food Only**

**\$160.00pp with Hungerford Hill Wines**

**\$200.00pp with Alternate Premium Wine**

# Seven Course Tasting Menu

HUNGERFORD HILL: 2010 HUNGERFORD HILL 'DALLIANCE' SPARKLING, TUMBARUMBA

PREMIUM: NV LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE

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## Sashimi of Hiramasa Kingfish

avocado, wild rice, pickled choko and celery, rice wine and eschallot dressing

HUNGERFORD HILL: 2015 HUNGERFORD HILL SEMILLON, HUNTER VALLEY

PREMIUM: 2009 BROKENWOOD 'LATARA VINEYARD' SEMILLON, HUNTER VALLEY

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## Cuttlefish and King Brown Mushroom 'Noodles'

sake and miso cream, ginger, yuzu and ink wafer

HUNGERFORD HILL: 2013 HUNGERFORD HILL PINOT GRIS, TUMBARUMBA

PREMIUM: JUNMAI NAMA GENSHU SAKE, KUBOTA SHUZO YUKITOHANTO, FUKUI, JAPAN

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## Venison Tartare

apple, hazelnut, blueberry, cultured goat's milk

HUNGERFORD HILL: 2014 HUNGERFORD HILL CHARDONNAY, TUMBARUMBA

PREMIUM: 2015 LAKES FOLLY CHARDONNAY, HUNTER VALLEY

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## Applewood Smoked Duck Ham and Confit Leg

blackberry, radicchio, almond cream, spice

HUNGERFORD HILL: 2013 HUNGERFORD HILL PINOT NOIR, TUMBARUMBA

PREMIUM: 2014 FARR RISING PINOT NOIR, GEELONG

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## 70 Hour Slow Cooked Wagyu

broccolini, shallot, red miso, katsuobushi butter

HUNGERFORD HILL: 2013 HUNGERFORD HILL SHIRAZ, HUNTER VALLEY

PREMIUM: 2010 MITOLO 'SERPICO' CABERNET SAUVIGNON, McLAREN VALE

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## Palate Cleanser

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## Buckwheat Sorbet, White Chocolate and Coffee Cream

raspberry, sumac and sorrel

HUNGERFORD HILL: 2013 HUNGERFORD HILL BOTRYTIS SEMILLON, RIVERINA

PREMIUM: HENRIQUES AND HENRIQUES 'RAINWATER' MADEIRA, PORTUGAL

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## Muse Coconut

HUNGERFORD HILL: HUNGERFORD HILL LIQUEUR MUSCAT, RUTHERGLEN

PREMIUM: 2011 DOMAINE DE DURBAN WHITE MUSCAT, BEAUME DE VENISE, FRANCE

Optional Cheese Course for Table (\$10pp Supplement, \$15pp with Hh Wines, \$20pp with Premium Wines)

**\$150.00pp Food Only, \$230.00pp with Hungerford Hill Wines, \$285.00pp with Alternate Premium Wine**