
4 COURSE TASTING MENU
with paired wines

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2017 St Hugo Riesling

Lobster, lemon verbena, caviar and green mango

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2009 St Hugo Coonawarra Cabernet Sauvignon

Mushroom, oysters and soya beans

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2012 St Hugo Private Collection Rowland Flat Shiraz

Lamb, sour plum, beetroot, carrot and cocoa

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2017 St Hugo Medium Sweet Riesling

Fruit, flowers, nuts and honey

Additional courses available, please enquire with staff