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8 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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2012 St Harriet Semillon

Berkshire belly “Jagerbraten”, capers, mustard, green leaves

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2009 St Hugo Coonawarra Cabernet Sauvignon

Mushroom, oysters and soya beans

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2014 St Hugo Grenache Shiraz Mataro

Murray Cod, sweetcorn, black garlic, zucchini and glasswort

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2012 St Hugo Private Collection Rowland Flat Shiraz

Lamb, sour plum, beetroot, carrot and cocoa

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2010 St Hugo Vetus Purum Cabernet Sauvignon

Native goose, greens, young coconut, spices

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2009 St Hugo Shiraz Cabernet Sauvignon

Macadamia puffs, melted leeks and cheese

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2017 St Hugo Medium Sweet Riesling

Fruit, flowers, nuts and honey