
CHEF'S TASTING MENU

A lighter expression of our signature menu we invite you to enjoy this 4 course tasting menu paired to three St Hugo wines from our cellar collection.

\$95 per person food only
\$135 including wines

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2018 St Hugo Riesling

Abalone, avocado, macadamia and caviar

—
2010 St Hugo Vetus Purum Cabernet Sauvignon
Snapper, green peas, anchovy and noodles

—
2016 St Hugo Grenache, Shiraz & Mataro
Quail breast, mushrooms and kohlrabi

—
Caramelised quince tart, yuzu ice cream

Please Allow 90 minutes to enjoy this meal

CHEF'S ULTIMATE TASTING MENU

\$240 per person including paired wines

Executive Chef Mark McNamara and his team have created a flight of courses around the individual expressions of each featured wine.

Allow us to share with you this menu that delivers our ultimate dining experience.

Three little tastes of the season

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2018 St Hugo Riesling

Abalone, avocado, macadamia and caviar

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2017 St Hugo Chardonnay

Butternut, parsnip, almonds, sage and pepitas

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2010 St Hugo Vetus Purum Cabernet Sauvignon

Snapper, green peas, anchovy and noodles

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2010 St Hugo Barossa Shiraz

Beef bourek, beetroot, curry leaves and mild mustard

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2016 St Hugo Grenache, Shiraz & Mataro

Quail breast, mushrooms and kohlrabi

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2012 St Hugo Private Collection Shiraz Cabernet

Radish cake, soft cheese, black sauce and cress

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Caramelised quince tart, yuzu ice cream

Please Allow 3 hours to enjoy this meal