



The St Hugo tasting menu

This is our "Signature Experience" and the reason to dine at St Hugo. The ultimate expression of wine and food matching with seasonal produce designed to showcase the individual expressions of each wine.

Liver parfait and gingerbread

Blue crab, cucumber, carrot

Salmon roe, beetroot, buckwheat

2019 St Hugo Eden Valley Riesling

Ocean Trout, avocado, macadamias, caviar

2018 St Hugo Eden Valley Chardonnay

Lobster, jicama and leek

2016 St Hugo Grenache Shiraz Mataro

Mushroom, quinoa, kohlrabi and sage

2010 St Hugo Vetus Purum Cabernet Sauvignon

Lamb Loin, molasses, native spinach and sesame

2016 St Hugo Coonawarra Shiraz

Confit duck and fennel, olive and caper ketchup

Sheep cheese, coffee and lemon

Chocolate, almonds rhubarb and plums

\$260 per person including wines

*Please allow 3 hours to enjoy this menu
Available for all diners at a table only*



A la carte menu

For a memorable dining experience, we recommend that you start with a "little something" to share for your table then select a couple of dishes with wine in mind before indulging in some cheese or sweet thing to finish

A little something to start

\$19 per selection

- Blue crab, cucumber and carrot (2 per serve) (gf)
- Lima bean parfait and gingerbread (v, gf)
- Ripe figs, Wagyu Bresaola, fresh cheese (gf)
- Yarra Valley salmon roe, beetroot, buckwheat (gf)
- 10g Polanco Oscietra Caviar (**additional \$45 per serve applies*) (gf)

Dishes with wine in mind

\$30 per selection

- Scallops, avocado, macadamias, caviar (gf)
2019 St Hugo Eden Valley Riesling \$10.00 per glass
- Chicken, mustard, lemon and parsley (gf)
2012 St Harriet Semillon \$10.00 per glass
- Goat cheese, zucchini, olives, capers (v, gf)
2016 St Hugo Grenache, Shiraz, Mataro \$12.00 per glass
- Ocean trout, seaweed, quinoa and broccolini (gf)
2018 St Hugo Eden Valley Chardonnay \$12.00 per glass
- Polenta, eggplant, lentils, and leafy greens (v, gf)
2018 St Hugo Private Collection Grenache \$20.00 per glass
- Fennel, confit duck, olive and caper ketchup (gf)
2016 St Hugo Coonawarra Shiraz \$12.00 per glass
- Lamb, molasses, radish, spinach and sesame
2010 St Hugo Vetus Purum Coonawarra Cabernet \$50.00 per glass
- Pork, turtle beans, cocoa and tamarind (gf)
2009 St Hugo Shiraz Cabernet \$20.00 per glass

Cheese and sweet things

\$25 per selection

- Honey paratha, whipped cheese, bacon
- Sheep milk cheese, coffee, lemon (v, gf)
- Stone fruits, vanilla and turmeric (v, gf)
- Chocolate, almond, rhubarb and plums (v, gf)

v – vegetarian gf- gluten free