



*St Hugo*

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## **8 Course Tasting Menu**

*with paired wines*

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Oyster, squid and white anchovies with carrots, green mango and herbs  
2016 · Orlando St Helga Riesling

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Quail sausage, capers, citrus and mustard  
2012 · Orlando St Harriett Semillon

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Jerusalem artichoke 'brulee' with toasted brioche  
2013 · St Hugo Grenache Shiraz Mataro

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Duck two ways, wilted greens, black sesame and molasses  
2007 · St Hugo Cabernet Sauvignon

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Barramundi with red wine, shallots, fresh peas, wakame and thyme  
2010 · St Hugo Vetus Purum Cabernet Sauvignon

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Grilled saddle of kangaroo, radish cake, beetroot jus and confit carrots  
2012 · St Hugo Private Collection Shiraz Cabernet Sauvignon

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Croquette of pork, hazelnut and silken tofu with black pudding and celeriac  
2012 · St Hugo Private Collection Seppeltsfeld Region Shiraz

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Citrus, avocado, macadamia and burnt butter tart  
1970 · Tawny Port