
CHEF'S TASTING MENU

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

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

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2018 St Hugo Riesling

Carpaccio of white fish, avocado and salsa

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2016 St Hugo Grenache Shiraz Mataro

Aubergine, black olives, macadamia nuts and barberries

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2012 St Hugo Private Collection Coonawarra Cabernet Sauvignon

Duck breast and croquette, sweet carrot puree, buttered spinach

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Roasted heirloom peach, sago cream and berry ice cream

Please Allow 90 minutes to enjoy this meal