
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 from the kitchen garden

—
2018 St Hugo Riesling

Carpaccio of white fish, avocado and salsa

—
2017 St Hugo Chardonnay

Abalone, spiced pumpkin, sweet tomatoes and basil

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2016 St Hugo Grenache Shiraz Mataro

Aubergine, black olives, macadamia nuts and barberries

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2013 St Hugo Cabernet Shiraz

Jersey ricotta, pancetta, radicchio and 63° yolk

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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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2010 St Hugo Vetus Purum Shiraz

Beef bourek, beetroot, curry leaves and mild mustard

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Roasted heirloom peach, sago cream and berry ice cream

Please Allow 3 hours to enjoy this meal