
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 –

Chicken brawn, peas, watercress and macadamia cream

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2016 St Hugo Grenache Shiraz Mataro

Mushroom and quinoa porridge, confit kohlrabi, sage glaze

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2010 St Hugo Vetus Purum Cabernet Sauvignon

Venison loin, molasses gravy, warrigal, asparagus and sesame bao

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Red fruit Berliner, raspberry parfait, vache cream

Please Allow 90 minutes to enjoy this meal