
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.

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Scallop tarama, rye blinis, fava beans, chervil

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2018 St Hugo Riesling –

Chicken brawn, peas, watercress and macadamia cream

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2017 St Hugo Chardonnay

Hiramasa Kingfish, black beans, pumpkin mayonnaise and rice

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2016 St Hugo Grenache Shiraz Mataro

Mushroom and quinoa porridge, confit kohlrabi, sage glaze

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2012 St Hugo Private Collection Shiraz Cabernet Sauvignon

Twice cooked Berkshire pork belly with lentils, chard and curds

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2010 St Hugo Vetus Purum Cabernet Sauvignon

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

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2010 St Hugo Barossa Shiraz

Duck croquette, plum salad, braised radish and lettuce

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Red fruit Berliner, raspberry parfait, vache cream

Please Allow 3 hours to enjoy this meal