
CHEF'S ULTIMATE TASTING MENU

Executive Chef Mark McNamara and his team have created a flight of courses centred on the individual expressions of each featured St Hugo wine.

Allow us to share with you this menu that delivers our ultimate dining experience.

\$185 per person food only

\$240 per person including wine

Mushrooms, sago and saltbush

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2018 St Hugo Riesling

Scallop, avocado, chervil and lime

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2017 St Hugo Chardonnay

Kingfish, turtle beans, pumpkin and rice

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2015 St Hugo Grenache Shiraz Mataro

White beans, shallots, sunflower and sprouts

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2012 St Hugo Private Collection Shiraz Cabernet Sauvignon

Berkshire pork, beetroot, lentils, chard and custard

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2010 St Hugo Vetus Purum Cabernet Sauvignon

Duck, coconut, sweet spices, greens and radish

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2010 St Hugo Barossa Shiraz

Venison gravy, roots, bulbs and tubers

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Citrus, olive oil, white chocolate and pistachio

Please Allow 3 hours to enjoy this meal