

## **The Tasting Menu**

To be taken by the entire table

### **Amuse**

*NV Pol Roger*

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### **Yellow Fin Tuna**

‘seared, poached, sashimi’ citrus, New Zealand organic wasabi

*2010 Hungerford Hill Semillon Hunter Valley*

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### **North Atlantic Sea Scallops**

heirloom tomato, squid ink gnocchi, sweet pea, shellfish essence, sweet basil

*2008 Hungerford Hill Pinot Gris Victoria*

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### **Pink Duck Breast, Confit Leg Ravioli**

celeriac puree, shiso, muscatel and grape seed oil dressing

*2009 Hungerford Hill Pinot Noir Tumbarumba*

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### **Hunter Valley Black Angus Beef Fillet**

truss tomato, broad beans, potato and blue cheese foam, soft herbs, foie gras butter

*2006 Hungerford Hill Shiraz Barossa Valley*

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### **Palate Cleanser**

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### **Milk Chocolate Mousse Pave**

warm white chocolate and coffee mousse, pistachio

*2008 Hungerford Hill Botrytis Semillon Riverina/Hunter Valley*

**Cheese Course** (Optional - \$20.00 Supplement)

**\$110.00**

**\$150.00 with Premium Hungerford Hill Wines**