

The Tasting Menu

To be taken by the entire table

Amuse

NV Pol Roger

◆◆◆◆

Yellow Fin Tuna

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

2010 Hungerford Hill Semillon Hunter Valley

◆◆◆◆

North Atlantic Sea Scallops

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

2008 Hungerford Hill Pinot Gris Victoria

◆◆◆◆

Pink Duck Breast, Confit Leg Ravioli

celeriac puree, shiso, muscatel and grape seed oil dressing

2009 Hungerford Hill Pinot Noir Tumbarumba

◆◆◆◆

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

◆◆◆◆

Palate Cleanser

◆◆◆◆

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