

DEGUSTATION

— 5 course menu with paired wines

Chicken wing, preserved lemon and prawn, rosemary, fermented chili beurre blanc
— 2016 Henschke Joseph Hill Gewürztraminer

Sisig, grilled pork, spring onion, soft egg
— 2014 Henschke Giles Pinot Noir

Snapper, spinach and mussel puree, pickled Kinkawooka mussels, succulents, labanos
— 2015 Henschke Croft Chardonnay

Cardamom rubbed beef fillet, slow cooked potato, coffee and bacon jus, Ngeringa kale
— 2013 Henschke Keyneton Euphonium

Chocolate dome, chocolate feuilletine mousse, passionfruit gel, shortbread disc
— 2015 Henschke Noble Rot Gewürztraminer