

## DEGUSTATION

— 8 course menu with paired wines

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**Chicken wing**, preserved lemon and prawn, rosemary, fermented chili beurre blanc

— 2016 Henschke Joseph Hill Gewürztraminer

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**Seared Paroo kangaroo**, mirin, sake and toasted seaweed dressing, confit strawberries, almonds

— 2015 Henschke Johann's Garden Grenache Mataro Shiraz

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**SA baby squid**, mushroom and oyster butter, cauliflower purée, lemon verbena oil

— 2013 Henschke Julius Riesling

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**Sisig**, grilled pork, spring onion, soft egg

— 2014 Henschke Giles Pinot Noir

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**Murraylands lamb neck**, house made sour cream, blackberry gastrique, black garlic, warrigal spinach

— 2015 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

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**Cardamom rubbed beef fillet**, slow cooked potato, coffee and bacon jus, Ngeringa kale

— 2012 Henschke Hill of Grace Shiraz

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**Adel Blue cheese ice-cream**, black olive, chocolate and candied salted walnuts

— 2013 Henschke Noble Rot Semillon

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**Chocolate dome**, chocolate feuilletine mousse, passionfruit gel, shortbread disc

— 2015 Henschke Noble Rot Gewürztraminer