

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

Grilled Coorong wild Mullet, parsnip & gruyere cheese puree, sautéed native greens, edamame, cockles, citrus Kakadu jus

– 2015 Henschke Croft Chardonnay

Spice rubbed beef fillet, leek & carrot purée, mustard, blackened onion

– 2013 Henschke Keyneton Euphonium

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

– 2015 Henschke Noble Rot Gewürztraminer