

DEGUSTATION

— 6 course vegetarian menu with paired wines

Grilled asparagus, mirin, sake and toasted seaweed dressing, confit strawberries, almonds

— 2017 Henschke Joseph Hill Gewürztraminer

Diakon radish, eggplant purée, fried shallot, pickled lotus root, watermelon radish, natives

— 2017 Henschke Julius Riesling

Roasted heirloom beetroot, Woodside ashed chèvre, charred pear, beetroot medley, toasted grains, seeds

— 2016 Henschke Giles Pinot Noir

Japanese pumpkin, parsnip purée, sautéed natives, edamame, blueberry gastrique

— 2016 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

Adobo braised mushroom, grilled broccolini, grilled adobo oyster mushroom, Outback Pride muntries & quandong

— 2013 Henschke Hill of Grace Shiraz

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

— 2016 Henschke Noble Rot Gewürztraminer