

## DEGUSTATION

— 6 course menu with paired wines

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**Herb chicken wings**, dried apricot compote, lotus root, pecan dust, orange emulsion

— 2017 Henschke Joseph Hill Gewürztraminer

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**Pan seared scallops**, shitake, enoki, kombu, karkalla, sea urchin cream, master stock

— 2017 Henschke Julius Riesling

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**Sisig, grilled pork**, fried shallot, spring onion, mustard custard, soft egg yolk

— 2016 Henschke Giles Pinot Noir

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**Murraylands lamb loin**, spiced fruit chutney, grilled eggplant, confit fennel, mustard jus

— 2016 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

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**Coffee rubbed Black Angus beef fillet**, bunya purée, fermented red cabbage, ruby mustard, mulberry, native pepper berry jus

— 2013 Henschke Hill of Grace Shiraz

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

— 2016 Henschke Noble Rot Gewürztraminer



#hillofgracerestaurant