

DEGUSTATION

— 6 course menu with paired wines

Chicken wing, preserved lemon, prawn, rosemary, fermented chili beurre blanc
— 2017 Henschke Joseph Hill Gewürztraminer

SA Octopus, eggplant purée, pickled lotus root, pear, smoked mullet crumbs
— 2017 Henschke Julius Riesling

Sisig, grilled pork, fried shallot, spring onion, mustard custard, soft egg yolk
— 2016 Henschke Giles Pinot Noir

Murraylands lamb neck, house made sour cream, blackberry gastrique, black garlic, warrigal spinach
— 2016 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

Coffee rubbed Black Angus beef fillet, bunya purée, fermented red cabbage, ruby mustard, mulberry, native pepper berry jus
— 2013 Henschke Hill of Grace Shiraz

Chocolate dome, chocolate feuilletine mousse, passionfruit gel, shortbread disc
— 2016 Henschke Noble Rot Gewürztraminer