

DEGUSTATION

— 8 course menu with paired wines

Chicken wing, preserved lemon and prawn, rosemary, fermented chili beurre blanc
— 2016 Henschke Joseph Hill Gewürztraminer

Paroo kangaroo tartare, marinated beetroot, rhubarb, macadamia & mustard oil
— 2015 Henschke Johann's Garden Grenache Mataro Shiraz

SA Octopus, eggplant puree, pickled lotus root, pear & smoked mullet crumbs
— 2013 Henschke Julius Riesling

Sisig, grilled pork, spring onion, soft egg
— 2014 Henschke Giles Pinot Noir

Murraylands lamb neck, house made sour cream, blackberry gastrique, black garlic, warrigal spinach
— 2015 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

Spice rubbed beef fillet, leek & carrot purée, mustard, blackened onion
— 2012 Henschke Hill of Grace Shiraz

Adel Blue cheese ice-cream, black olive, chocolate and candied salted walnuts
— 2013 Henschke Noble Rot Semillon

Chocolate dome, chocolate feuilletine mousse, passionfruit gel, shortbread disc
— 2015 Henschke Noble Rot Gewürztraminer