



chef's degustation menu

food only \$95 per person
wine matched \$120 per person

"The essence of a great meal is the interaction between the food and the wine complemented by great company. We trust you will enjoy your experience with us".

sesame wakame crusted seared tuna with wasabi and melon caviar, glass noodle salad

Tulloch Semillon, Hunter Valley, NSW

lobster bisque with crustacean oil and saffron crème fraiche

Scarborough, Yellow Label Chardonnay, Hunter Valley, NSW

green tea smoked Nulkaba quail on white bean purée, baby endive, citrus ponzu reduction

McGuigan's Rose, Hunter Valley, NSW

palate cleanser – green apple sorbet

White Pyrenees lamb loin with summer bean cassoulet, Congo potato purée and balsamic jus

Audrey Wilkinson, Merlot Cabernet, Hunter Valley, NSW

Hunter Valley washed rind with candied walnuts and truffle honey

Stormy Ridge Shiraz, Hunter Valley, NSW

vanilla bean panna cotta with mojito jelly, pineapple crisp and candied lime zest

Ballabourneen, Sparkling Moscato, Hunter Valley, NSW

please note – Priority Privilege is not offered on our Degustation Menu

please inform us of any special dietary or allergen requirements

all prices inclusive of GST
a 1.5% surcharge applies to all credit cards