



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".

shredded chicken, sweet corn and saffron soup immersed in a rich tomato blush

Bimbadgen, Sparkling Semillon, Hunter Valley, NSW

slow cooked salmon fillet, served on white bean and prosciutto salad
with capsicum relish and chives ♥

First Creek, Semillon, 2009, Hunter Valley, NSW

truffle ravioli with goat's cheese, warm mushroom and roast butternut salad, porcini cream **V**

Kapuka, Pinot Noir, 2008, Marlborough, NZ

palate cleanser – grape and Riesling jelly

succulent White Pyrenees lamb double cutlet, braised shank and rosemary flavoured sausage,
cauliflower purée and minted peas with pan jus

Ballabourneen, Shiraz, 2007, Hunter Valley, NSW

mini tasting plate of Hunter Valley cheeses, crackers, dried fruit and quince paste

baked Belgian chocolate fondant with raspberries, vanilla bean ice cream

Margan Family, Botrytis Semillon, 2008, Hunter Valley, NSW

chef's selection of assorted petit fours and handmade Belgian chocolates

V denotes vegetarian option ♥ denotes healthy options
please inform your attendant of any special dietary / allergen requirements

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