

DEGUSTATION

— 6 course vegetarian menu with paired wines

Grilled asparagus, mirin, sake and toasted seaweed dressing, confit strawberries, almonds

— 2015 Henschke Johann's Garden Grenache Mataro Shiraz

Roasted heirloom beetroot, Woodside ashed chèvre, charred pear, beetroot medley, toasted grains, seeds

— 2015 Henschke Giles Pinot Noir

Grilled daikon radish, eggplant puree, pickled lotus root, pear and crispy shallots

— 2017 Henschke Julius Riesling

Grilled pumpkin, parsnip & gruyere cheese puree, sautéed native greens, edamame, citrus Kakadu

— 2015 Henschke Henry's Seven Shiraz Grenache Mataro Viognier

Adobo braised field mushroom, grilled broccolini, grilled adobo Diabe oyster mushroom, Outback Pride muntries and quandong

— 2013 Henschke Keyneton Euphonium

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

— 2016 Henschke Noble Rot Gewürztraminer