

DEGUSTATION

— 6 course menu with paired wines

Chicken wing, preserved lemon, prawn, rosemary, fermented chili beurre blanc

— 2016 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

— 2015 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

Coffee rubbed Black Angus beef fillet, bunya purée, fermented red cabbage, ruby mustard, mulberry, native pepper berry jus

— 2012 Henschke Hill of Grace Shiraz

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

— 2016 Henschke Noble Rot Gewürztraminer