

2020 - Howard Vineyard Pinot Gris
Adelaide Hills | SA

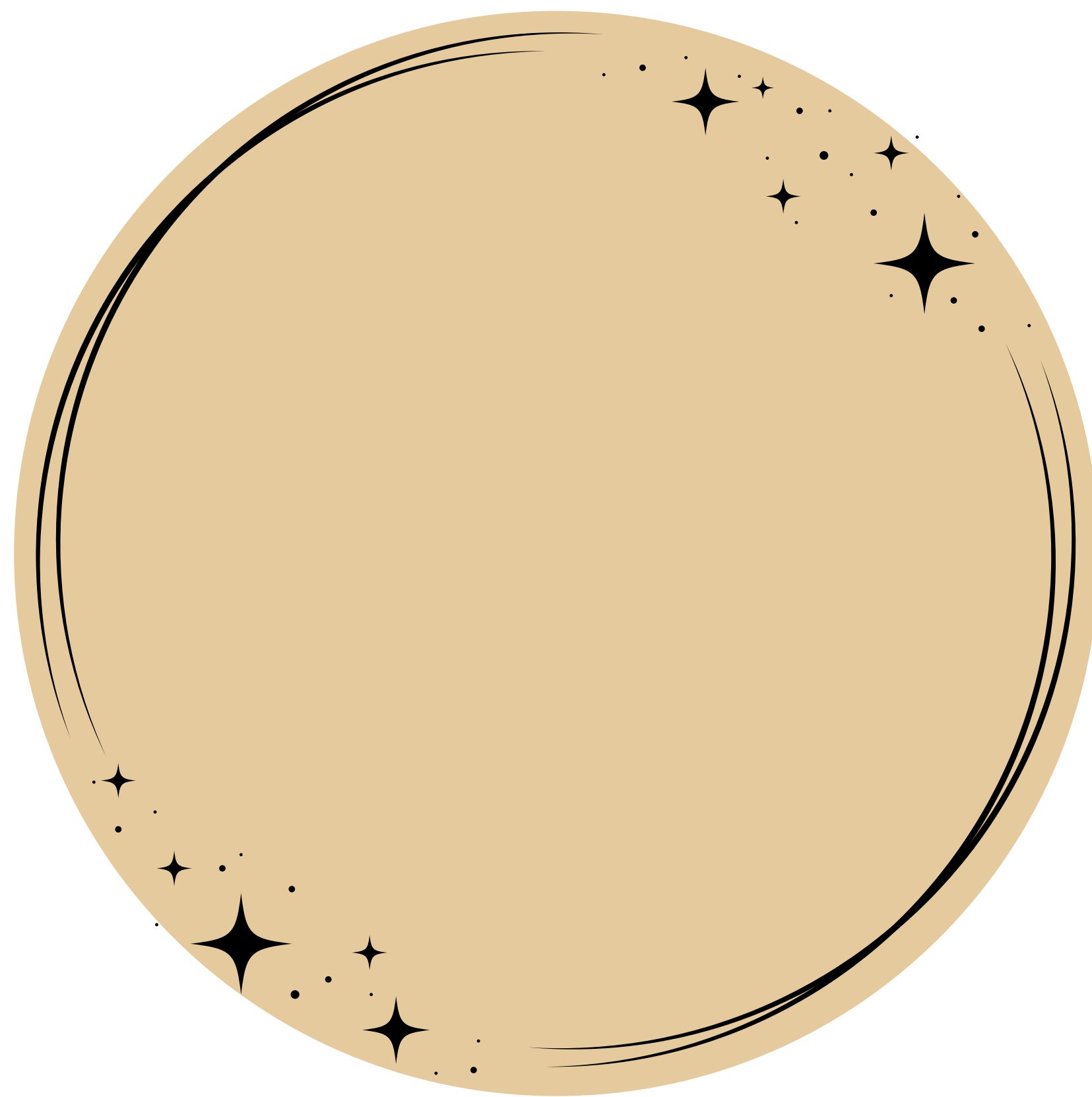
Howard Pinot Gris has a delicate aromatics of fresh pear and Granny Smith apple. Lemon, Lime zest, and lychee round out this wine and compliment the dry, slightly textural finish.

Paired with

Jensen's Red, Tarago River | VIC

Washed rind, Cow milk
served with pear and muscatel chutney

Jensen's Red is an intensely flavoured and expertly crafted Farmhouse washed rind cheese from Tarago River Cheese Company in Neerim South.



2021 - Rising Pinot Noir
Yarra Valley | VIC

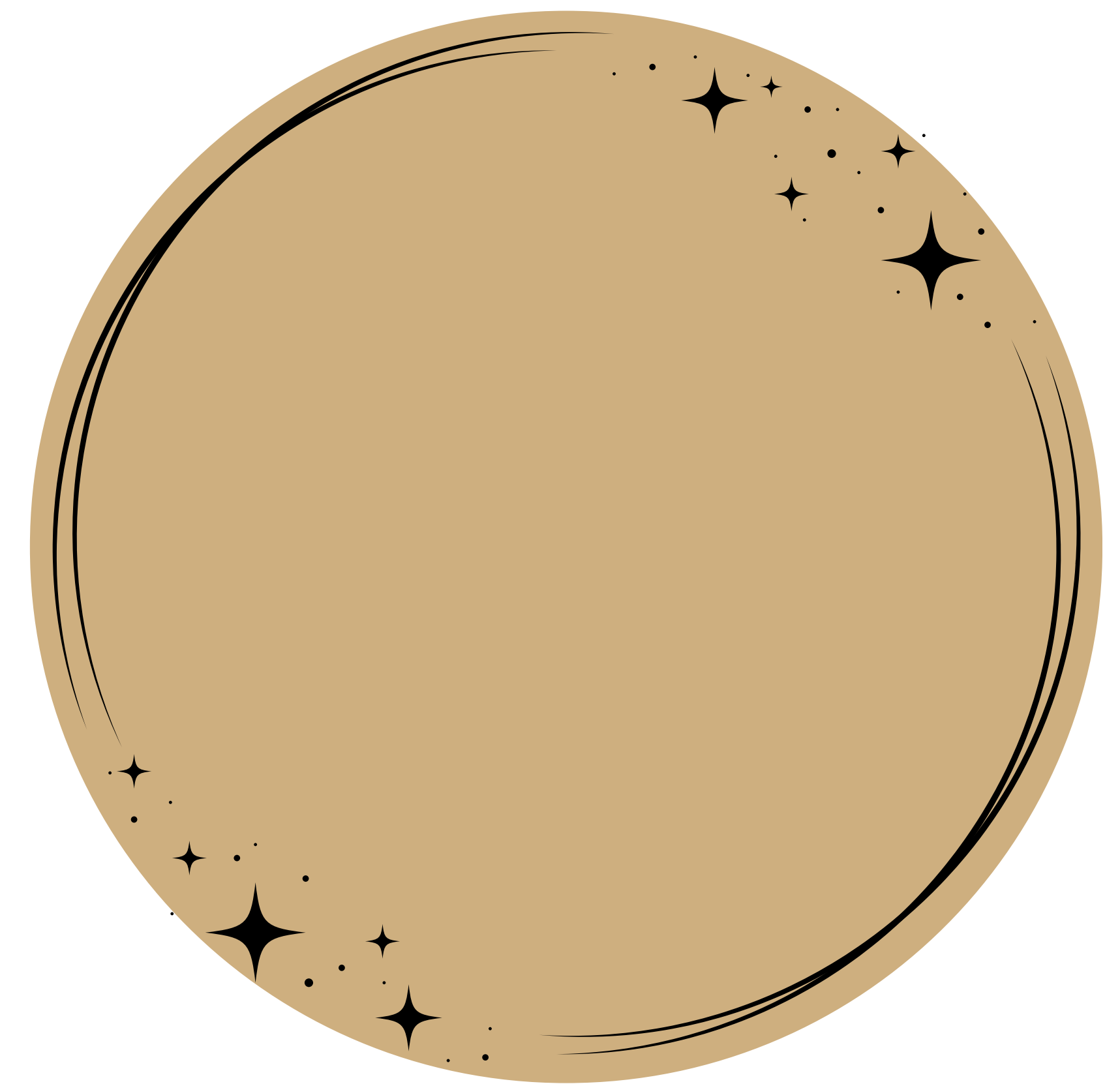
Rising Pinot Noir is all about the symphony of red fruits. Yet, it also unveils layers of earthiness, spice, and, when oak-aged, gentle wafts of vanilla and smoke. lower tannins and high acidity, making it a wine of grace.

Paired with

Black Savourine, Yarra Valley | VIC

White mould, Goat milk
served with peppered fig paste

Semi-matured ashed goat's cheese. The texture is firm and dense with a slightly moist, creamy textured pâté. The flavour is somewhat like roasted nuts with a citric-sweet finish that lingers on the palate after eating



2018 - Forest Hill Cabernet Sauvignon
Denmark | WA

The fruit for this Cabernet was hand-picked then de-stemmed/crushed, then chilled. The Forest Hill Cabernet Sauvignon has aromas of cedar, cassis, and currant. It also boasts a defining hint of chocolate and mint.

Paired with

Oak Blue, Gippsland | VIC

Blue mould, Cow milk
served with quince paste

Barry Charlton of Berrys Creek draws on his 40-plus years of cheese making to create an award-winning blue cheese. Inspired by Gorgonzola, it is bold, creamy and spicy.

Please let our staff know about dietary requirements.
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.



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