

MENU

Freshly Baked Herb and Parmesan Flatbread
HUNTER VALLEY CHARDONNAY PINOT NOIR BRUT

Amuse Bouche

Lamb Shoulder Arancini
Red Pepper Puree | Fetta

Starter

Smoked Trout

Brioche Toast | Roasted Yellow Capsicum Gel | Baby Herbs | Shallot Salad

VAT 1 SEMILLON 2019

Main

Confit Duck Maryland

Charred Broccolini | Roasted Shallot | Celeriac Puree | Baby Carrot | Fried Leek

VAT 47 CHARDONNAY 2023

Cheese

Cloth-Aged Cheddar – Gippsland

Toasted Fig & Orange Fruit Bread | Fig & Red Wine Spread.

VAT 9 SHIRAZ 2023

Dessert

Pecan Pie

Sweet Pastry | Vanilla Mascarpone

HUNTER VALLEY LATE HARVEST SEMILLON 2024

