

Levantine Hill, its foundation raison d'être, is all about the wine.
But not just any wine.

Ours is a myopic bloody-minded obsession to achieve perfection in all that we do. Our wines are the true expressions of 'our place' and these inimitable qualities are what we strive to highlight, in all their idiosyncrasies and respective pleasures.

The overarching philosophy behind this venue is that our highly acclaimed handcrafted wine is always the showpiece and the culinary experience is designed in simpatico to support and enhance the aroma, structure and texture of our wines to lift the overall sensory synergy to its next level.

This menu maps styles of wines we want to share with anyone who is bold enough to embrace the pain that inevitably attends the endless pursuit of perfection.

Paul Bridgeman, Winemaker

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GRAZING

\$98 per person

Small Plates

Duck liver parfait, port wine, toasted sourdough
Cured Kingfish, finger lime, honey, puffed rice
Golden beetroot, goats curd, salt bush pangritata
Chicken and leek terrine, black garlic, pickled mushrooms
Truffled mac `n cheese croquettes, spiced mayonnaise

Large Plates

Pumpkin cavatelli, macadamia, ricotta salata
Duck leg, spiced pear, endive, jasmine
Wangaratta lamb rump, whipped chevre, fennel, sumac
Estate kitchen garden salad, hazelnut, radish

After

Popcorn crème brûlée, lavender meringue, rhubarb
Orange and cardamom cake, citrus curd, bay leaf ice cream
Peanut butter parfait, soft chocolate, brittle, pumpkin seed, purslane

A surcharge of 10% applies on Sundays and public holidays

While we will endeavour to accommodate requests for special meals for customers with food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients

ALL DAY DINING

Small Plates

| | |
|---|----|
| Oyster, finger lime, juniper (6 oysters per serve) | 36 |
| Tomato, vanilla, green strawberry salad | 24 |
| Potted smoked trout, dill labneh, pea, pickled cucumber | 21 |
| Crispy zucchini flowers, Jersey curd, hazelnut, tarragon | 26 |
| Chicken and leek terrine, black garlic, pickled mushrooms | 18 |
| Char-grilled octopus and kipfler potato skewers | 24 |
| Truffled mac `n cheese croquettes, spiced mayonnaise | 19 |
| Spiced lamb pita, yogurt, parsley, fresh lemon | 19 |
| Wagyu sliders, caramelised onion, house pickles, Gruyere | 24 |
| Charcuterie board | 39 |

Indulge

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|---|-----|
| Beluga caviar (30g), traditional condiments | 340 |
| Foie gras torchon, grapes, pickled kohlrabi, brioche | 38 |
| Joselito jamón Ibérico (30g), aged 36 months, sourdough | 40 |
| Sher wagyu eight score bresaola (50g), sourdough | 29 |

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Larger Plates

| | |
|---|----|
| Pumpkin cavatelli, macadamia, ricotta salata | 35 |
| Duck leg, spiced pear, endive, jasmine | 42 |
| Wangaratta lamb rump, whipped chevre, fennel, sumac | 49 |
| Market fish, heirloom tomato, pomegranate, walnut | 55 |

Sides

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|---|----|
| Estate kitchen garden salad, hazelnut, radish | 16 |
| Green pea salad, mint, salted ricotta | 16 |
| Roasted baby carrots, caraway butter | 18 |
| Fries, rosemary salt, pecorino | 16 |

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Sweet Plates

| | |
|--|----|
| Orange and cardamom cake, citrus curd, bay leaf ice cream | 18 |
| Popcorn crème brûlée, lavender meringue, rhubarb | 18 |
| Peanut butter parfait, soft chocolate, brittle, pumpkin seed | 18 |

Fromagerie (30g serving with accompanying condiments)

| | |
|---|----|
| Cashel Irish Blue, Tipperary, Ireland | 15 |
| L'Artisan Mountain Man, Timboon, Victoria | 15 |
| Yarra Valley Dairy 'Le Jack', Victoria, Australia | 15 |
| Marcel Petite Comté, Franche-Comté, France | 15 |
| Selection of three cheeses with house made condiments | 39 |

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MILLION DOLLAR BURGERS

Anything but classic Beef Burger

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|---|-----|
| Wagyu beef (MS9+), thick-cut bacon, manchego cheese, champagne mayonnaise, onion rings, roasted fois gras, beetroot brioche | 130 |
| Extra wagyu beef patty (MS9+) | 50 |

Land and Sea

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|---|-----|
| Wagyu beef (MS9+), tempura scampi, manchego cheese, champagne mayonnaise, onion rings, roasted fois gras, pickled iceberg, matcha brioche | 180 |
| Extra wagyu beef patty (MS9+) | 50 |

Sea

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|--|-----|
| Tempura lobster tail, wasabi butter, manchego cheese champagne mayonnaise, wasabi leaf, onion rings, gold-dusted squid ink brioche | 250 |
|--|-----|

All burgers served with twice-cooked duck fat chips

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FULL DRINKS LIST BY VARIETY

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| | | |
|------------------|--------------|--------------|
| Sparkling | 120ml | 750ml |
|------------------|--------------|--------------|

| | | |
|---|-------|-------|
| 2012 Levantine Hill Estate Méthode Traditionnelle | 17.00 | 96.00 |
|---|-------|-------|

| | | |
|---|-------|--------|
| 2013 Levantine Hill Estate Blanc de Blanc | 24.00 | 108.00 |
|---|-------|--------|

| | | |
|---|--------------|--------------|
| Sauvignon Blanc & White Blends | 150ml | 750ml |
|---|--------------|--------------|

| | | |
|---|-------|-------|
| 2018 Levantine Hill Estate Sauvignon Blanc Semillon | 10.50 | 45.00 |
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|---|-------|-------|
| 2015 Levantine Hill Estate Mélange Traditionnel Blanc | 21.50 | 96.00 |
|---|-------|-------|

Semillon

| | | |
|-------------------------------------|--|-------|
| 2018 Levantine Hill Estate Semillon | | 96.00 |
|-------------------------------------|--|-------|

Chardonnay

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|-------------------------------------|-------|--------|
| 2016 Katherine's Paddock Chardonnay | 33.50 | 150.00 |
|-------------------------------------|-------|--------|

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|---------------------------------------|-------|-------|
| 2016 Levantine Hill Estate Chardonnay | 21.50 | 96.00 |
|---------------------------------------|-------|-------|

Viognier

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|--|--|-------|
| 2016 The Coldstream Guard 'X' Viognier | | 72.00 |
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| Rosé | 150ml | 750ml |
|---------------------------------|--------------|--------------|
| 2018 The Coldstream Guard Rosé | | 42.00 |
| 2017 Levantine Hill Estate Rosé | 10.50 | 45.00 |

Pinot Noir

| | | |
|---------------------------------------|-------|--------|
| 2015 Colleen's Paddock Pinot Noir | | 240.00 |
| 2015 Levantine Hill Estate Pinot Noir | 21.50 | 96.00 |
| 2017 The Coldstream Guard Pinot Noir | 14.00 | 60.00 |

Cabernet Sauvignon & Red Blends

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|---|-------|--------|
| 2014 Samantha's Paddock Mélange Traditionnel | 54.00 | 240.00 |
| 2015 Levantine Hill Estate Cabernet Sauvignon | 21.50 | 96.00 |
| 2015 The Coldstream Guard 'Rubeus' | 14.00 | 60.00 |
| 2016 The Coldstream Guard 'X' Ornelias | 16.00 | 72.00 |

Shiraz

| | | |
|----------------------------------|-------|--------|
| 2015 Melissa's Paddock Syrah | | 240.00 |
| 2015 Levantine Hill Estate Syrah | 21.50 | 96.00 |

Dessert

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| 2017 Levantine Hill Estate Mélange Botrytis (90ml) | 19.00 | 72.00 |
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Cocktails

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| Aperol Spritz - Aperol, Dolin Blanc, Levantine Hill Estate Méthode Traditionnelle sparkling, | 21.00 |
| Espresso Martini - Vodka, coffee liqueur, espresso | 22.00 |
| Negroni - Four Pillars Gin, Campari, sweet vermouth | 22.00 |
| Bloody Mary – Vodka, tomato juice, celery, Tabasco | 20.00 |

Champagne

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|--------------------------|--------|
| NV Veuve Clicquot | 145.00 |
| NV Billecart-Salmon Rosé | 295.00 |
| 2004 Dom Pérignon | 610.00 |

Beer

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|--------------------------------|-------|
| James Boags Premium Light | 10.00 |
| Coldstream Czech Pilsner | 12.00 |
| Hargreaves Hill Pale Ale | 13.00 |
| La Sirène Saison | 14.00 |
| Coldstream Brewery Apple Cider | 11.00 |

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Spirits

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|---|-------|
| Four Pillars Gin | 10.50 |
| 666 Vodka | 10.50 |
| Havana Club 3 Year Old Anejo Blanco Rum | 11.00 |
| Makers Mark Bourbon | 12.00 |
| Johnnie Walker Black | 14.00 |

Other Drinks

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|---|--------|
| Vestal mineral water – continuous pour | 8.00pp |
| Coca Cola, Diet Coke, Sprite | 6.50 |
| Organic juice - orange and apple | 6.00 |
| illy Caffé | 6.00 |
| Hot chocolate | 6.00 |
| Chai latte | 6.00 |
| Tea Drop teas - English Breakfast, Earl Grey, Honey Dew Green, Peppermint, Lemongrass and Ginger, Chamomile Blossom | 6.00 |

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Our calendar celebrating wine, food and artistry

Getting Piggy With It –7 September 2018

Celebrate the end of truffle season with a theatrical feast of regal rusticity where a whole truffle-stuffed pig will be gently crackled and crisped over open coals. All the while, sipping on our Estate and Family Block wines.

Price: \$300 per head, \$795 per head with helicopter transfers

Melbourne Cup Day – 6 November 2018

We are open and ready to greet you as you escape the city and enjoy the stunning Yarra Valley in the springtime.

Springfest – 18 November 2018

Celebrate the new growing season over a special seasonally themed three course lunch with matched wines on long share tables. Enjoy exclusive access to our winery team, who will take you through the 2018 vintage and our aspirations for the new plantings of 2019.

Price: \$175 per head

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The Chairman's Dinner – 20 November 2018

An exclusive invitation to dine at with the family behind Levantine Hill. Capped at 30 guests and strictly invitation only.

Price: priceless

French Perigord Truffle Season – January to March 2019

The French black truffle is considered the finest of the edible fungi and has a place in gastronomy alongside saffron, caviar and foie gras.

Widely considered as the jewel of French cooking prized for its unique flavour and intoxicating aroma.

Flinder's Polo – 3 March 2019

As the official wine sponsor of the Mornington Peninsula event, Levantine Hill welcomes you to share what will be a decadent day of field-side award-winning wines, a bespoke menu and good company.

'Things that Fly' MFWF Regional Longest Lunch – 15 March 2019

Experience luxury lifestyle over a long table luncheon as part of the MFWF. Sip on globally awarded wines, enjoy a lunch crafted by Teage Ezard, with dessert by Shane Delia. All whilst taking in the display of supercars, helicopters and all things that fly!

Price: \$180 per head

A surcharge of 10% applies on Sundays and public holidays

Easter – 20 to 22 April 2019

We are open and ready to provide you decadent Easter treats. Enjoy a lavish lunch designed by hatted chef Teage Ezard, in either our Signature Restaurant or All Day Dining space.

Mother's Day – 12 May 2019

Make time to wine and dine your mother with a special five course menu in Signature Restaurant or a grazing selection in our All Day Dining space. Every table of four or more will receive one complimentary bottle of rosé for mum to take home.

Australian Black Truffle Season – June to September 2019

The black truffle is the fruiting body of the fungus tuber melanosporum. This fungus forms a symbiotic relationship with the roots of oak and hazel trees. These truffles are harvested in winter once the roots have matured. The French black truffle is considered the finest of the edible fungi and has a place in gastronomy alongside saffron, caviar and foie gras.

Partially Fermented Sauvignon Blanc – August 2019

A harvest tradition from the winemaking regions of the South of France, we are offering a Sauvignon Blanc straight from the barrel before it completes fermentation so that our guests can experience what the French wine making towns celebrate every year. The perfect match being Foie Gras.

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Hunt for Black Diamonds – 9 August 2019

A day devoted to the black truffle. Start the morning with a truffle hunt through Caesar's Paddock, our very own truffière. Followed by a black diamond studded three course lunch, with matched wines, that will showcase the gems you unearth.

Price: \$600 per head, \$1,200 per head with helicopter transfers

Father's Day – 1 September 2019

Make time to wine and dine your father with a special five course menu in Signature Restaurant or a grazing selection in our All Day Dining space. Every table of four or more will receive one complimentary bottle of red wine for dad to take home.

White Alba Truffle Season – October to November 2019

The white truffle *Tuber magnatum* is a different species of truffle to the black truffle. It is only found in the Piedmont Tuscany regions of Italy. It is whitish brown colour with a smooth skin and inside of light colour with white veins. It is best served raw or thinly shaved over warm food such as pasta or eggs.

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