

*“We have created a menu that unashamedly matches the food to
Levantine Hill’s wines.”*

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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 the type of wines that we wish to punctuate our lives and the styles 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

WINE MENU

	150ml	750ml
2013 Levantine Hill Estate Blanc de Blanc (120ml)	24.00	108.00
2017 Levantine Hill Estate Mélange Botrytis (90ml)	19.00	72.00
2017 Levantine Hill Estate Rosé	10.50	45.00
2015 Levantine Hill Estate Syrah	21.50	96.00
	150ml	750ml
2017 Levantine Hill Estate Méthode Traditionnelle (120ml)	17.00	96.00
2017 Levantine Hill Sauvignon Blanc Semillon	10.50	45.00
2015 Levantine Hill Estate Mélange Traditionnel Blanc	21.50	96.00
2017 Levantine Hill Estate Rosé	10.50	45.00
2016 Katherine's Paddock Chardonnay	33.50	150.00
2017 The Coldstream Guard Pinot Noir	14.00	60.00
2015 Levantine Hill Estate Pinot Noir	21.50	96.00
2015 Levantine Hill Estate Cabernet Sauvignon	21.50	96.00

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

FOOD MATCH

Indulge

Beluga caviar (30g), traditional condiments	340
Foie gras parfait, truffle, pickled kohlrabi, brioche	33
Joselito jamón Ibérico (30g), aged 36 months, sourdough	40
Sher wagyu eight score bresaola (50g), sourdough	29

Small Plates

Oyster, soy, mirin, miso (3 oysters per serve)	18
Cured Kingfish, finger lime, honey, puffed rice	26
Truffled mac `n cheese croquettes, spiced mayonnaise	19
Charcuterie board	39
Golden beetroot, goats curd, salt bush pangritata	18
Bone marrow, parsley salad, crostini	29
Spiced lamb pita, yogurt, parsley, fresh lemon	19
Wagyu sliders, caramelised onion, house pickles, Gruyere	24

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WINE MENU

	150ml	750ml
2017 Levantine Hill Estate Sauvignon Blanc Semillon	10.50	96.00
2015 Levantine Hill Estate Mélange Traditionnel Blanc	21.50	96.00
2015 Levantine Hill Estate Chardonnay	21.50	96.00
2016 Katherine's Paddock Chardonnay	33.50	150.00
2015 Levantine Hill Estate Pinot Noir	21.50	96.00
2014 Samantha's Paddock Mélange Traditionnel	54.00	240.00

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FOOD MATCH

Larger Plates

Courgette risotto, chives, parmesan, zucchini flower, cuttlefish	37
Pumpkin cavatelli, macadamia, ricotta salata	35
Confit chicken leg, bread sauce, hazelnut jus gras, Estate thyme	36
Market fish, heirloom tomato, pomegranate, walnut, parsley	55
Macedon Ranges duck, nutmeg, tonkatsu, lychee, edamame	59
Wangaratta lamb shoulder, mint salsa verde, broad bean, cashew	42

Sides

Fries, rosemary salt, pecorino	16
Estate kitchen garden salad, hazelnut, radish	16
Sautéed asparagus, walnuts, preserved lemon oil	16
Green pea salad, mint, salted ricotta	16

Sweet Plates

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

Entrée

Golden beetroot, goats curd, salt bush pangritata
Truffled mac `n cheese croquettes, spiced mayonnaise
Cured Kingfish, finger lime, honey, puffed rice
Spiced lamb pita, yoghurt, parsley and fresh lemon
Duck liver parfait, port wine, toasted sourdough

Main

Pumpkin cavatelli, macadamia, ricotta salata
Confit chicken leg, bread sauce, hazelnut jus gras, Estate thyme
Wangaratta lamb shoulder, mint salsa verde, broad bean, cashew
Estate kitchen garden salad, hazelnut, radish

Dessert

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

\$95 per person

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FULL DRINKS LIST BY VARIETY

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Cocktails

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

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

Beer

Coldstream Czech Pilsner	12.00
Barrow Boys Lager	12.00
Two Birds Golden Ale	12.00
Hargreaves Hill 'Extra Special Bitter'	13.00
Hargreaves Hill Pale Ale	13.00
La Sirène Saison	14.00
James Boags Premium Light	10.00
Coldstream Brewery Cider	11.00

Spirits

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
Starward Single Malt	22.00

Other Drinks

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

A surcharge of 10% applies on Sundays and public holidays

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.

A surcharge of 10% applies on Sundays and public holidays