

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

\$149 pp includes your choice of three wines from our Estate range

Small Plates

Flat bread, black garlic butter

Duck liver parfait, port wine, toasted sourdough

Citrus braised red beetroot, rosemary curd, walnut, balsamic

Steak and cuttlefish tartare, sauce gribiche

Jamón, pumpkin and jalapeno croquettes,

Large Plates

Casarecce pasta, pea, mint, asparagus

Chicken breast, smoked potato puree, radicchio

Pork belly, red cabbage, sesame

Estate kitchen garden salad, hazelnut, radish

After

Chocolate parfait, beetroot, cumquat

Orange and cardamom cake, citrus curd, bay leaf

Buttermilk doughnuts, salted peanut caramel

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
Flat bread, black garlic butter	8
Kingfish, bush tomato, macadamia	23
Burrata, golden beetroot, coconut crumble	25
Jamón, pumpkin and jalapeno croquettes, roast tomato emulsion	19
Spiced lamb pita, yoghurt, parsley, fresh lemon	19
Wagyu sliders, caramelised onion, house pickles, Gruyere	24
Scallop Vadouvan, cauliflower, brown butter (3 per serve)	27
Charcuterie board	39

Indulge

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

Casarecce pasta, pea, mint, asparagus	30
Chicken breast, smoked potato puree, radicchio	36
Pork belly, red cabbage, sesame	39
Braised veal shank, Hasselback potatoes, anchovy butter	39

Sides

Estate kitchen garden salad, hazelnut, radish	16
Crispy brussel sprouts, smoked mustard cream	16
Roasted baby carrots, caraway butter	18
Fries, brown butter béarnaise sauce	16

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Sweet Plates

Orange and cardamom cake, citrus curd, bay leaf ice cream	18
Champagne, white chocolate tart, kaffir lime, apple	18
Buttermilk doughnuts, salted peanut caramel (3 per serve)	12

Fromagerie (30g serving with accompanying condiments)

Cashel Irish Blue, Tipperary, Ireland	16
L'Amuse Gouda, Holland, Netherlands	16
Yarra Valley Dairy 'Le Jack', Victoria, Australia	16
L'Artisan Marcel, Victoria, Australia	16
Selection of three cheeses with house made condiments	42

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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
2015 Levantine Hill Estate Mélange Traditionnel Blanc	21.50	96.00
2014 The Coldstream Guard 'Albus'	9.50	42.00

Semillon

2018 Levantine Hill Estate Semillon	21.50	96.00
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Chardonnay

2016 Katherine's Paddock Chardonnay	33.50	150.00
2016 Levantine Hill Estate Chardonnay	21.50	96.00

Viognier

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

Pinot Noir

2015 Colleen's Paddock Pinot Noir		240.00
2016 Levantine Hill Estate Pinot Noir	21.50	96.00
2017 The Coldstream Guard Pinot Noir	14.00	60.00

Cabernet Sauvignon & Red Blends

2015 Samantha's Paddock Mélange Traditionnel	54.00	240.00
2016 Levantine Hill Estate Cabernet Sauvignon	21.50	96.00
2016 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
2016 Levantine Hill Estate Syrah	21.50	96.00

Dessert

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

Aperol Spritz - Aperol, Dolin Blanc, Levantine Hill Estate Méthode Traditionnelle sparkling,	21.00
Espresso Martini – Alchemy Quinoa vodka, Mr Black 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

Feather Weight Craft 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

Four Pillars Gin	10.50
Alchemy Vodka	10.50
Havana Club 3 Year Old Anejo Blanco Rum	11.00
Makers Mark Bourbon	12.00
Johnnie Walker Black	14.00
Pedro Ximénez	11.00

Other Drinks

Vestal mineral water – Continuous pour	8.00pp
Coca Cola, Diet Coke, Sprite	6.50
Juice's – Apple, Orange, Pineapple, Tomato	6.00
Monte Coffee Special Bar Blend	6.00
Hot chocolate	6.00
Chai latte	6.00
TWG – World's Finest Tea	6.00
English Breakfast, French Earl Grey, Emperor Sencha, Moroccan Mint, Chamomile	

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Our calendar celebrating wine, food and artistry

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.

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 commonly found in the Piedmont and 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.

The Chairman's Dinner – 24 October 2019

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

Price: priceless

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Springfest - 27 October 2019

Celebrate the new growing season over a special seasonally themed three course lunch with matched wines. Experience Rosé blending with winemaker Paul Bridgeman, taste our exclusive Sparkling Rosé and enjoy live entertainment by Sarah Margot.

Price: \$185 per person

Melbourne Cup Day - 6 November 2019

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

French Perigord Truffle Season - January to March 2020

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.

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Flinder's Polo – March 2020

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.

Easter – 10 to 13 April 2020

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.

Fois Gras and Partially Fermented Sauvignon Blanc – April 2020

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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Mother's Day – 10 May 2020

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.

Dinner en Rouge – July 2020

A lavish four course dinner at the stunning Levantine Hill restaurant and cellar door in celebration of the release of the 2017 Levantine Hill Estate Red wines.
Unearthing a new chapter.

Price: \$220 per person, accommodation and transfer packages available.

Father's Day – 6 September 2020

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.