

## WINE FLIGHTS

### ESTATE AND FAMILY PADDOCK WINES

Three wines 30ml \$25

#### **Chardonnay**

2021 Estate Blanc de Blanc,  
2019 Estate Chardonnay,  
2018 Katherine's Paddock Chardonnay

#### **Pinot Noir**

2017 Estate Sparkling Rosé,  
2020 Estate Pinot Noir,  
2017 Colleen's Paddock Pinot Noir

#### **Whites**

2020 Estate Sauvignon Blanc Semillon,  
2019 Mélange Traditionnel Blanc,  
2020 Estate Chardonnay

#### **Reds**

2020 Estate Pinot Noir,  
2019 Estate Syrah,  
2019 Estate Cabernet Sauvignon

#### **Choice**

Your selection of three Estate wines

### FAMILY PADDOCK WINES

Four wines 30ml \$50

#### **Complete Range**

2018 Katherine's Paddock Chardonnay  
2017 Colleen's Paddock Pinot Noir  
2017 Melissa's Paddock Syrah  
2017 Samantha's Paddock Mélange Traditionnel

### OPTUME WINES

2021 Optume Chardonnay 50ml \$40  
2019 Optume Shiraz 50ml \$50  
2019 Optume Cabernet Sauvignon 50ml \$50

### FRENCH BENCHMARK WINES

Three wines 50ml \$140

#### **Bordeaux**

2019 Estate Cabernet Sauvignon,  
2017 Samantha's Paddock Mélange Traditionnel  
(Cabernet blend),  
French inspiration wine

#### **Rhône**

2019 Estate Syrah,  
2017 Melissa's Paddock Syrah,  
Rhône inspiration wine

#### **Red Burgundy**

2020 Estate Pinot Noir,  
2017 Colleen's Paddock Pinot Noir,  
Burgundy inspiration wine



LEVANTINE HILL

## CAVIAR

Giaveri Oscietra caviar 'bump' \$30  
Pair with 50ml of 2017 Estate Sparkling Rosé \$20

Caviar served with traditional condiments:  
20 grams Kaviari Oscietre \$200  
30 grams Giaveri Beluga \$410

## SNACKS

Estate grown marinated olives \$9

House made breads and dips \$18

Freshly shucked oyster, muscatel vinegar, finger lime \$7.5

Black truffle and parmesan chickpea panisse \$12

LH Fried chicken, Aleppo honey glaze, pickles \$22

## PLATES

Duck parfait, Rosé jelly, pickled kohlrabi,  
fresh figs, grilled breads \$34  
Pair with 2017 Estate Sparkling Rosé \$39

Hiramasa Kingfish spiced ceviche, Dijon mayo,  
white balsamic finger lime vinaigrette \$39  
Pair with 2021 Estate Blanc de Blanc \$25

Pepita crumbed pumpkin, pekmez glaze,  
candied walnuts, pickled pumpkin \$32  
Pair with 2020 Estate Pinot Noir \$22

Free range charcoal chicken, farrouj meshwi,  
saffron corn butter, barberry jus gras \$49  
Pair with 2019 Estate Chardonnay \$22

Turkish beef manti, blistered tomatoes, basil,  
harissa butter, lemon yoghurt \$41  
Pair with 2020 Estate Pinot Noir \$22

Lamb shoulder, za'atar, burnt onion, rivermint,  
arak jam, broad bean, juniper honey jus \$56  
Pair with 2019 Estate Cabernet Sauvignon \$22

120gm Charcoal Wagyu 8-9+ Sirloin  
celeriac, red wine shallots, bush tomato pepper,  
bone marrow bordelaise \$99  
Pair with 2017 Samantha's Paddock  
Mélange Traditionnel \$54

## MONDAY - THURSDAY

Executive Chef Vinnie Robinson presents a  
Mediterranean-inspired menu that merges  
time-honoured traditions of the Levant  
with a contemporary celebration  
of local Yarra Valley terroir

## SIDES

Butterleaf salad, wild hibiscus, radish \$18

Batata harra kipflers, tarator yoghurt, dill \$18

Persian roasted carrots, harissa butter, dukka \$18

## SWEET & CHEESE

Hazelnut semifreddo, baklava, white chocolate, local  
strawberries, rosewater syrup \$27  
Pair with 2020 Estate Mélange Botrytis \$18

Date pudding, caramalised tahini butterscotch,  
bay leaf ice cream, cassis malt crumb \$25  
Pair with 2017 Melissa's Paddock Syrah \$54

Stone & Crow three cheese selection,  
Berry's Creek Riverine blue cheese,  
Estate honey, paired condiments \$54  
Pair with 2019 Mélange Traditionnel Blanc \$22

## EXCLUSIVE MEMBER DISH

Lavender cheesecake, Estate honey,  
bee pollen, white chocolate

While we will endeavour to accommodate requests for guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals.  
Please note card payments incur a service fee of 1.2% and a 10% surcharge applies on Saturdays and Sundays, 15% surcharge on public holidays.

LEVANT

4 COURSES \$ 115  
WITH MATCHED WINES + \$50

- 2021 Estate Blanc de Blanc

House made breads and dips
- Hiramasa Kingfish spiced ceviche, Dijon, white balsamic finger lime vinaigrette
- 2019 Estate Chardonnay

Free range charcoal chicken, farrouj meshwi, saffron corn butter, barberry jus gras

Butterleaf salad, wild hibiscus, radish
- 2020 Estate Pinot Noir

Turkish beef manti, blistered tomatoes, basil, harissa butter, lemon yoghurt

Pepita crumbed pumpkin, pekmez glaze, candied walnuts, pickled pumpkin
- 2020 Estate M lange Botrytis

Hazelnut semifreddo, baklava, white chocolate, local strawberries, rosewater syrup



SHARED TASTING MENU

Executive Chef Vinnie Robinson presents a Mediterranean inspired menu with time-honoured traditions of the Jreissati family’s ancestors, with a contemporary celebration of local Yarra Valley terroir.

Each dish paired with 50ml pours of our Levantine Hill wines, allowing you to experience a wine and food matched menu to share.

LOCAL PRODUCE

- Honey, citrus fruits, herbs, flowers – Levantine Hill
- Buxton Trout & Salmon caviar - Buxton
- Yarra Valley Dairy Goats Curd - Yering
- Yarra Valley Black Truffles - Woori Yallock
- Aylesbury Duck - Macedon Ranges
- Yarra Valley Gin Pig - Dixons Creek
- ‘Roaring forties’ Lamb - Geelong Sher Wagyu - Ballan
- Boonabaroo Extra Virgin Olive Oil - Murrindindi Valley
- CHEESES
- Stone & Crow - Warrandyte South
- Riverine Blue - Berrv’s Creek

ESTATE

5 COURSES \$ 150  
WITH MATCHED WINES + \$ 50

- 2021 Estate Blanc de Blanc

House made breads and dips
- Hiramasa Kingfish spiced ceviche, Dijon, white balsamic finger lime vinaigrette
- 2019 Estate Chardonnay

Free range charcoal chicken, farrouj meshwi, saffron corn butter, barberry jus gras

Butterleaf salad, wild hibiscus, radish
- 2020 Estate Pinot Noir

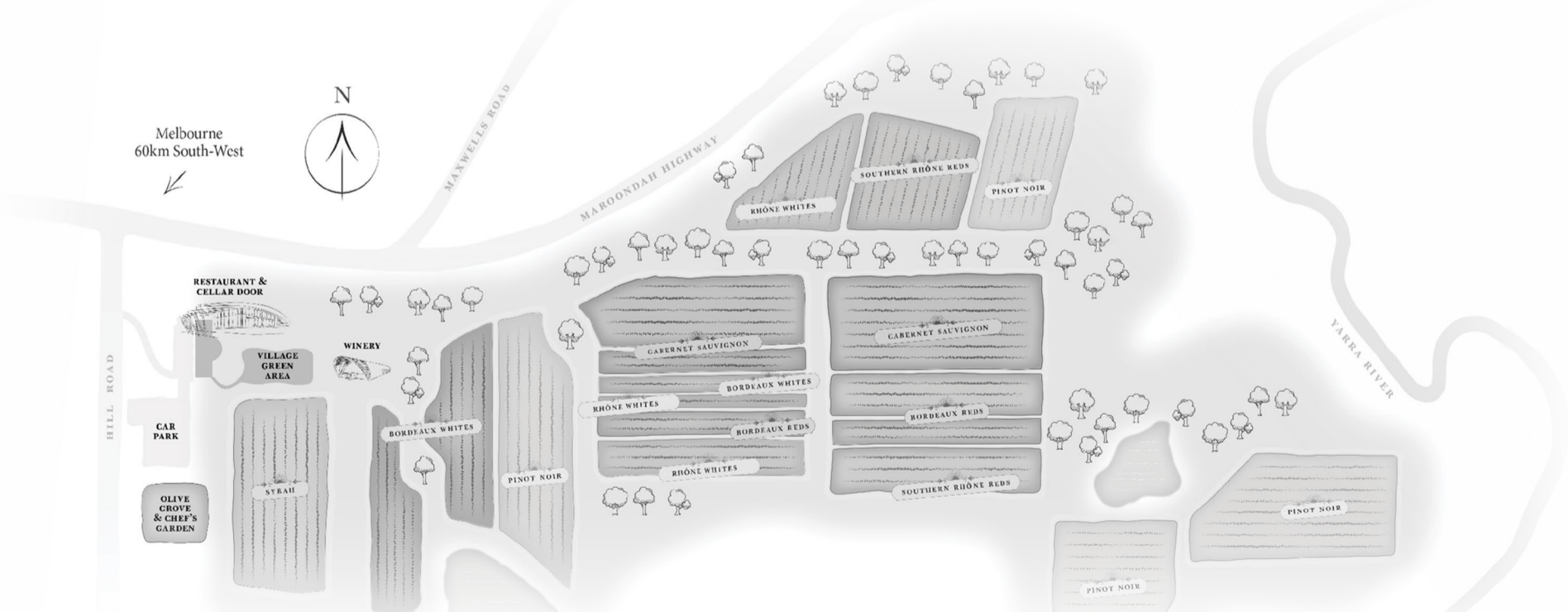
Turkish beef manti, blistered tomatoes, basil, harissa butter, lemon yoghurt

Pepita crumbed pumpkin, pekmez glaze, candied walnuts, pickled pumpkin
- 2019 Estate Cabernet Sauvignon

Lamb shoulder, za’atar, burnt onion, rivermint, arak jam, broad bean, juniper honey jus

Batata harra kipflers, tarator yoghurt, dill
- 2020 Estate M lange Botrytis

Hazelnut semifreddo, baklava, white chocolate, local strawberries, rosewater syrup



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