

WINE FLIGHTS

ESTATE AND FAMILY PADDOCK WINES

Three wines 30ml \$25

Chardonnay

2021 Estate Blanc de Blanc,
2020 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 2020 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

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

2020 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 Mélange Botrytis

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



LEVANTINE HILL

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

2020 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 Mélange 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

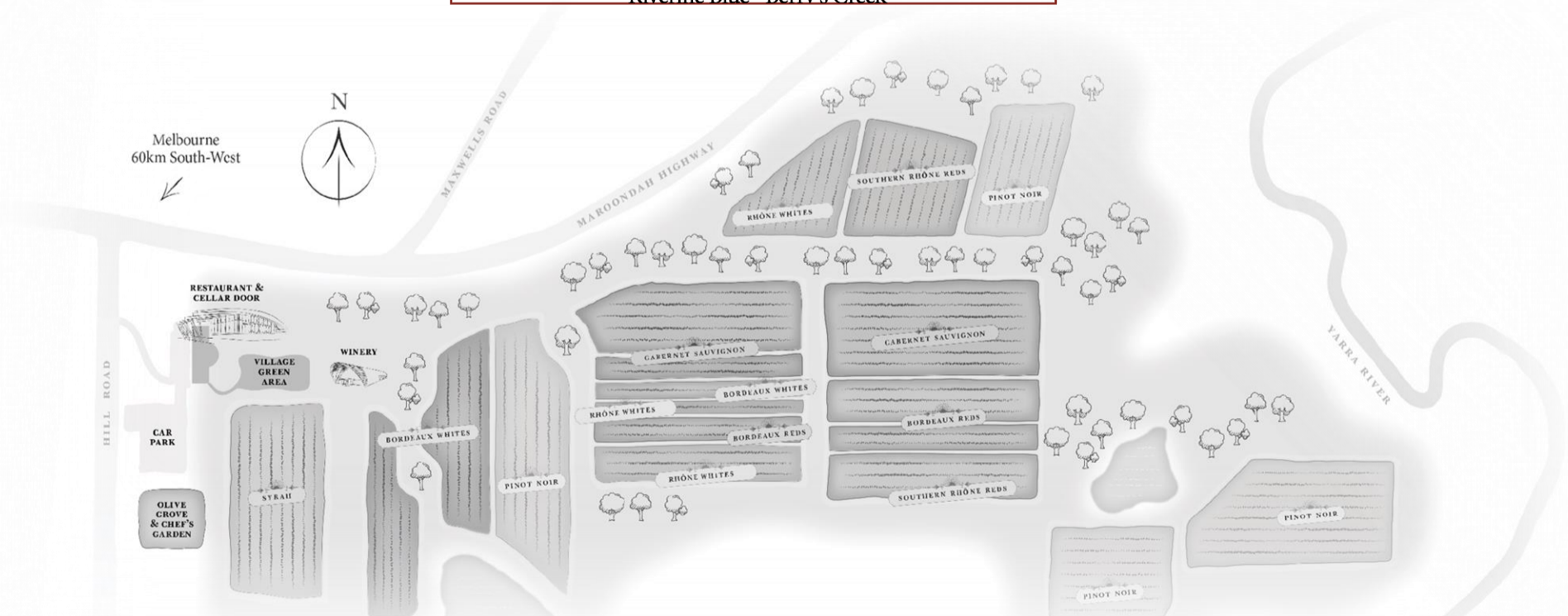
'Roaring forties' Lamb - Geelong Sher Wagyu - Ballan

Boonabaroo Extra Virgin Olive Oil - Murrindindi Valley

CHEESES

Stone & Crow - Warrandyte South

Riverine Blue - Berrv's Creek



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.