

## 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

Ora King Salmon cornetto, Yea crème fraiche \$18

Truffled goat's curd cappelletti, raisin, pine \$29  
Pair with 2018 Katherine's Paddock Chardonnay \$34

### SMALLER 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

Abrolhos Island octopus, king prawns, Aleppo butter,  
black garlic hummus, flat breads \$36  
Pair with 2019 Mélange Traditionnel Blanc \$22

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

Yarra Valley gin pork belly, baba ghanoush,  
burnt grapes, cinnamon, mountain ash \$39  
Pair with 2017 Colleen's Paddock Pinot Noir \$54

## LARGER PLATES

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

Macedon Ranges duck breast, smoked yoghurt,  
red beetroot, duck ham, allspice \$59  
Pair with 2019 Estate Syrah \$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

### SIDES

Butterleaf salad, wild hibiscus, radish \$18

Batata harra kiplers, 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

## 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 M $\acute{e}$ lange Botrytis  
Hazelnut semifreddo, baklava,  
white chocolate, local strawberries,  
rosewater syrup



LEVANTINE HILL

## FAMILY PADDOCK

6 COURSES \$ 200  
WITH MATCHED WINES + \$ 100

2017 Estate Sparkling Ros $\acute{e}$   
Oscietra caviar 'bump'

Duck parfait, Ros $\acute{e}$  jelly, pickled kohlrabi,  
fresh figs, grilled breads

2019 Estate M $\acute{e}$ lange Traditionnel Blanc  
Black truffle and parmesan chickpea panisse LH  
Fried chicken, Aleppo honey, pickles  
Ora King Salmon cornetto, Yea cr $\acute{e}$ me fraiche

2018 Katherine's Paddock Chardonnay  
Truffled goat's curd cappelletti, raisin, pine

2017 Colleen's Paddock Pinot Noir  
Yarra Valley gin pork belly, baba ghanoush, burnt  
grapes, cinnamon, mountain ash

Pepita crumbed pumpkin, pekmez glaze, candied  
walnuts, pickled pumpkin

2017 Samantha's Paddock M $\acute{e}$ lange  
120gm Charcoal Wagyu 8-9+ Sirloin  
celeriac, red wine shallots,  
bush tomato pepper,  
bone marrow bordelaise

Persian roasted carrots,  
harissa butter, dukka

2017 Melissa's Paddock Syrah  
Date pudding, caramalised tahini butterscotch,  
bay leaf ice cream, cassis crumb

## 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 four 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

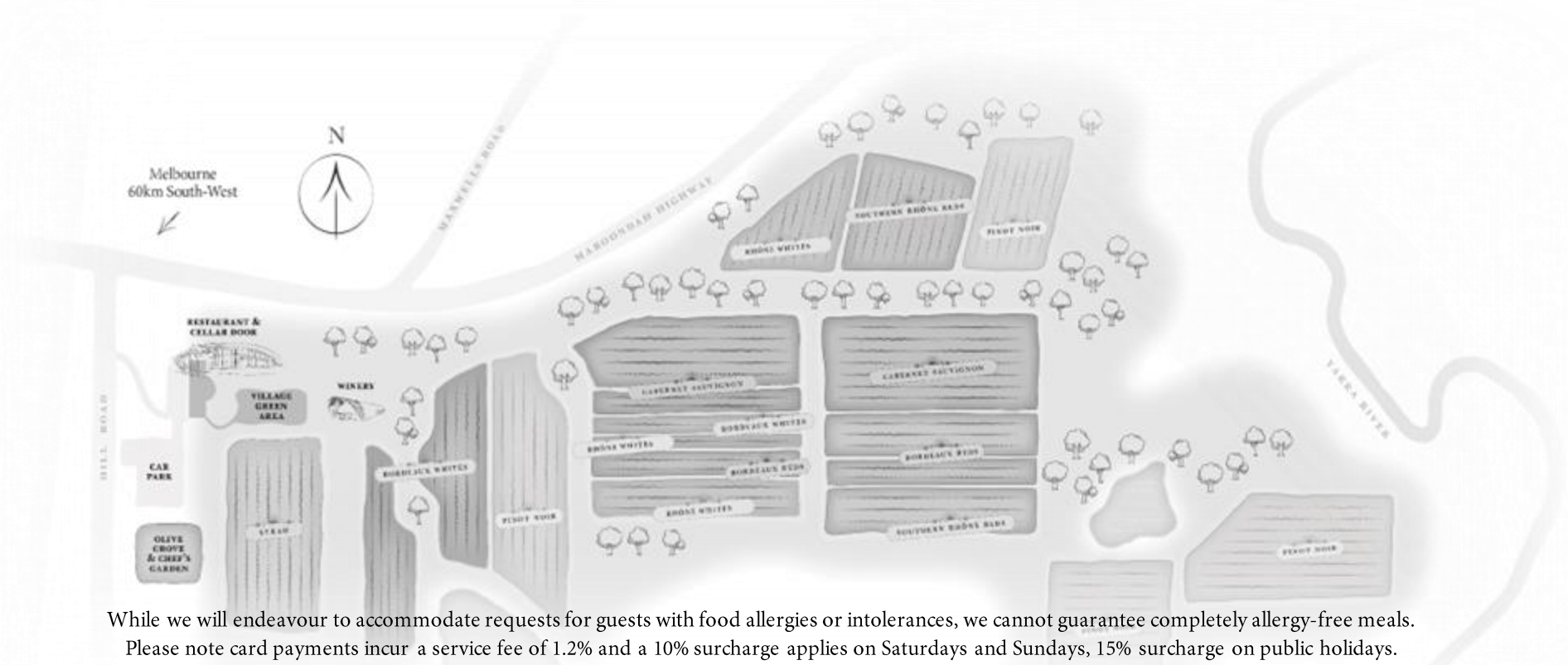
Yarra Valley Gin Pig - Dixons Creek

'Roaring forties' Lamb - Geelong Sher Wagyu - Ballan

Boonabaroo Extra Virgin Olive Oil - Murrindindi Valley

## CHEESES

Stone & Crow - Warrandyte South



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.