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 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

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, Rhone inspiration wine

Red Burgundy

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

White Burgundy

2020 Estate Chardonnay, 2018 Katherine's Paddock Chardonnay, Burgundy inspiration wine



CAVIAR

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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

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

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

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



ESTATE

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

2021 Estate Blanc de Blanc

House made Breads and dips

Hiramasa Kingfish spiced ceviche, Dijon,

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.

SHARED TASTING MENU

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

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 Mélange Botrytis

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

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 - Berry's Creek

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 Mélange Botrytis

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

