

You are about to embark on a culinary journey that showcases a bespoke menu, meticulously designed to highlight the unique characteristics of our revered wines.

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Our wines, created by our legendary winemaker Paul Bridgeman, are given the chance to express their own unique voice and nuance from vintage to vintage.

Curated by chef Teage Ezard in partnership with our Executive Chef Luke Headon, our menu has an emphasis on the produce grown on our estate, complemented by the region's seasonal offering. Our local suppliers play an integral role, always sourcing the best ingredients available. The symbiotic relationships with these artisans are paramount.

Our five and eight course tasting menus have been designed with the specific endeavour of matching taste and texture to each wine. Each course is paired to perfection.

## TO START

30 grams Beluga caviar served with traditional condiments \$340



Three freshly shucked oysters, mignonette, lemon \$18



## TO FINISH

LOCAL AND IMPORTED CHEESE  
SERVED WITH CONDIMENTS AND LAVOCHE

Cashel Irish Blue, Tipperary, Ireland

L'Amuse Gouda, Holland, Netherlands

Yarra Valley Dairy Le Jack, Victoria

L'Artisan Marcel, Victoria Australia

Individual cheese \$18

Selection of three cheeses \$46

A surcharge of 10% applies on Sundays and public holidays

While we will endeavour to accommodate requests for special meals for customers who have 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.

## EIGHT COURSE TASTING MENU

Cuttlefish, oyster mushroom, konbu, sea herbs

*2017 Levantine Hill Estate Semillon*

Spanner crab, pickled artichoke, horseradish, dill

*2018 Levantine Hill Estate Rosé*

Saffron cappelletti, truffled goats' curd, macadamia, date

*2016 Levantine Hill Estate Chardonnay*

Quail, parsnip, pear, coffee, yeast

*2015 Levantine Hill Estate Pinot Noir*

Venison, beetroot, chestnut, rosella

*2016 Levantine Hill Estate Syrah*

Wagyu, red cabbage, turnip, bone marrow, mountain pepper

*2016 Levantine Hill Estate Cabernet Sauvignon*

Bunya nut, rhubarb, juniper

*2017 The Coldstream Guard 'X' Viognier*

Brown butter parfait, barley sugar, saffron, dill

*2017 Levantine Hill Estate Mélange Botrytis*

Food \$195

Wine match \$125

A surcharge of 10% applies on Sundays and public holidays

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EIGHT COURSE TASTING MENU  
PREMIUM WINE MATCH

Cuttlefish, oyster mushroom, konbu, sea herbs

*2017 Levantine Hill Estate Semillon*

Spanner crab, pickled artichoke, horseradish, dill

*2018 Levantine Hill Estate Rosé*

Saffron cappelletti, truffled goats' curd, macadamia, date

*2016 Levantine Hill Estate Katherine's Paddock Chardonnay*

Quail, parsnip, pear, coffee, yeast

*2015 Levantine Hill Estate Colleen's Paddock Pinot Noir*

Venison, beetroot, chestnut, rosella

*2016 Levantine Hill Estate Syrah*

Wagyu, red cabbage, turnip, bone marrow, mountain pepper

*2014 Levantine Hill Estate Samantha's Paddock Mélange Traditionnel*

Bunya nut, rhubarb, juniper

*2017 The Coldstream Guard 'X' Viognier*

Brown butter parfait, barley sugar, saffron, dill

*2017 Levantine Hill Estate Mélange Botrytis*

Food \$195

Premium wine match \$180

A surcharge of 10% applies on Sundays and public holidays

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## FIVE COURSE TASTING MENU

Cuttlefish, oyster mushroom, konbu, sea herbs

*2017 Levantine Hill Estate Semillon*

Saffron cappelletti, truffled goats' curd, macadamia, date

*2016 Levantine Hill Estate Chardonnay*

Quail, parsnip, pear, coffee, yeast

*2015 Levantine Hill Estate Pinot Noir*

Venison, beetroot, chestnut, rosella

*2016 Levantine Hill Estate Syrah*

Bunya nut, rhubarb, juniper

*2017 Levantine Hill Estate Melange Botrytis*

Food \$135

Wine match \$90

Wagyu beef supplement \$30

Additional Wagyu beef course \$40

A surcharge of 10% applies on Sundays and public holidays

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FIVE COURSE TASTING MENU  
PREMIUM WINE MATCH

Cuttlefish, oyster mushroom, konbu, sea herbs

*2017 Levantine Hill Estate Semillon*

Saffron cappelletti, truffled goats' curd, macadamia, date

*2016 Levantine Hill Katherine's Paddock Chardonnay*

Quail, parsnip, pear, coffee, yeast

*2015 Levantine Hill Estate Colleen's Paddock Pinot Noir*

Venison, beetroot, chestnut, rosella

*2016 Levantine Hill Estate Syrah*

Bunya nut, rhubarb, juniper

*2017 Levantine Hill Estate Melange Botrytis*

Food \$135

Premium wine match \$130

Wagyu beef supplement \$30

Additional Wagyu beef course \$40

A surcharge of 10% applies on Sundays and public holidays

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## **Our calendar celebrating our genuine love of wine, food and artistry**

### **Australian Black Truffle Season – June to September 2019**

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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.

### **Dinner en Rouge – 20 July 2019**

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A lavish four course dinner at the stunning Levantine Hill restaurant and cellar door in celebration of the release of the 2016 Levantine Hill Estate Red wines.

Unearthing a new chapter.

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

### **Fois Gras and Partially Fermented Sauvignon Blanc – August 2019**

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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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### **Father's Day – 1 September 2019**

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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.

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### **White Alba Truffle Season – October to November 2019**

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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.

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### **Springfest – 20<sup>th</sup> October 2019**

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Celebrate the new growing season over a special seasonally themed three course lunch with matched wines on long share tables. Enjoy exclusive access to our winery team, who will take you through the 2018 vintage and our aspirations for the new plantings of 2019.

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### **The Chairman's Dinner – 24 October 2019**

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

**Price:** priceless



**Melbourne Cup Day – 6 November 2019**

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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**

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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.

**Easter – 10 to 13 April 2020**

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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.

**Mother's Day – 10 May 2020**

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Make time to wine and dine your mother with a special five course menu in our 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.