

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.

The food, created by chef Teage Ezard, 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

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Three freshly shucked oysters, mignonette, lemon \$18

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## TO FINISH

LOCAL AND IMPORTED CHEESE  
SERVED WITH CONDIMENTS AND LAVOCHE

Cashel Irish Blue, Tipperary, Ireland

L 'Artisan Mountain Man, Timboon, Victoria

Marcel Petite Comté, Franche-Comté, France

Yarra Valley Dairy 'Le Jack', Yarra Valley, Australia

Individual cheese \$17

Selection of three cheeses \$44

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

Eildon trout, nori, soy mirin, wasabi, roe

*2017 Levantine Hill Estate Sauvignon Blanc Semillon*

Tomato, yabby, green strawberry salad

*2017 Levantine Hill Estate Rosé*

Saffron cappelletti, truffle goats' curd, macadamia, date

*2015 Levantine Hill Estate Chardonnay*

Pork belly, witlof, apple

*2015 Levantine Hill Estate Pinot Noir*

Duck breast, confit nashi, miso enoki, turnip, chestnut, vanilla

*2016 The Coldstream Guard 'X' Ornelias*

Wagyu beef, potato and comté croquette, burnt leek

*2014 Levantine Hill Estate Cabernet Sauvignon*

Peach, black sesame, fromage frais

*2017 Levantine Hill Estate Mélange Botrytis*

Chocolate, raspberry, vanilla sponge

*2015 Levantine Hill Estate Syrah*

Food \$195

Wine match \$125

Alba white truffle \$39

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EIGHT COURSE TASTING MENU  
PREMIUM WINE MATCH

Eildon trout, nori, soy mirin, wasabi, roe  
*2017 Levantine Hill Estate Sauvignon Blanc Semillon*

Tomato, yabby, green strawberry salad  
*2017 Levantine Hill Estate Rosé*

Saffron cappelletti, truffle goats' curd, macadamia, date  
*2015 Levantine Hill Estate Katherine's Paddock Chardonnay*

Pork belly, witlof, apple  
*2015 Levantine Hill Estate Colleen's Paddock Pinot Noir*

Duck breast, confit nashi, miso enoki, turnip, chestnut, vanilla  
*2016 The Coldstream Guard 'X' Ornelias*

Wagyu beef, potato and comté croquette, burnt leek, horseradish  
*2014 Levantine Hill Estate Samantha's Paddock Mélange Traditionnel*

Peach, black sesame, fromage frais  
*2017 Levantine Hill Estate Mélange Botrytis*

Chocolate, raspberry, vanilla sponge  
*2015 Levantine Hill Estate Syrah*

Food \$195

Premium wine match \$180

Alba white truffle \$39

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EIGHT COURSE VEGETARIAN TASTING MENU

Soy mirin tofu, yuzu pearls, wasabi  
*2017 Levantine Hill Estate Sauvignon Blanc Semillon*

Saffron cappelletti, truffle goats curd, macadamia, date  
*2015 Levantine Hill Estate Chardonnay*

Crispy organic egg, truffled leek, parsley velouté  
*2015 Levantine Hill Mélange Traditionnel Blanc*

Fondant turnips, nashi, miso enoki, miner's lettuce  
*2017 The Coldstream Guard Rosé*

Butternut pumpkin, cocoa nib granola, mandarin, golden raisins  
*2016 The Coldstream Guard 'X' Ornelias*

Salt baked potato, seaweed butter, burnt onion dashi, sea herbs  
*2015 Levantine Hill Estate Cabernet Sauvignon*

Peach, black sesame, fromage frais  
*2017 Levantine Hill Estate Mélange Botrytis*

Chocolate, raspberry, vanilla sponge  
*2015 Levantine Hill Estate Syrah*

Food \$195

Wine match \$125

Alba white truffle \$39

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PREMIUM WINE MATCH

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Saffron cappelletti, truffle goats curd, macadamia, date  
*2015 Levantine Hill Estate Chardonnay*

Crispy organic egg, truffled leek, parsley velouté  
*2015 Levantine Hill Mélange Traditionnel Blanc*

Fondant turnips, nashi, miso enoki, miner's lettuce  
*2017 The Cold Stream Guard Rosé*

Butternut pumpkin, cocoa nib granola, mandarin, golden raisins  
*2016 The Coldstream Guard 'X' Ornelias*

Salt baked potato, seaweed butter, burnt onion dashi, sea herbs  
*2014 Levantine Hill Estate Samantha's Paddock Mélange Traditionnel*

Peach, black sesame, fromage frais  
*2017 Levantine Hill Estate Mélange Botrytis*

Chocolate, raspberry, vanilla sponge  
*2015 Levantine Hill Estate Syrah*

Food \$195

Premium wine match \$180

Alba white truffle \$39

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FIVE COURSE TASTING MENU

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*2017 Levantine Hill Estate Sauvignon Blanc Semillon*

Saffron cappelletti, truffle goats' curd, macadamia, date  
*2015 Levantine Hill Estate Chardonnay*

Pork belly, witlof, apple  
*2015 Levantine Hill Estate Pinot Noir*

Duck breast, confit nashi, miso enoki, turnip, chestnut, vanilla  
*2016 The Coldstream Guard 'X' Ornelias*

Peach, black sesame, fromage frais  
*2017 Levantine Hill Estate Mélange Botrytis*

Food \$135

Wine match \$90

Wagyu beef supplement \$30

Additional Wagyu beef course \$40

Alba white truffle \$39

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Pork belly, witlof, apple  
*2015 Levantine Hill Estate Colleen's Paddock Pinot Noir*

Duck breast, confit nashi, miso enoki, turnip, chestnut, vanilla  
*2016 The Coldstream Guard 'X' Ornelias*

Peach, black sesame, fromage frais  
*2017 Levantine Hill Estate Mélange Botrytis*

Food \$135

Premium wine match \$130

Wagyu beef supplement \$30

Additional Wagyu beef course \$40

Alba white truffle \$39

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Saffron cappelletti, truffle goats curd, macadamia, date  
*2015 Levantine Hill Estate Chardonnay*

Fondant turnips, nashi, miso enoki, miner's lettuce  
*2017 The Cold Stream Guard Rosé*

Salt baked potato, seaweed butter, burnt onion dashi, sea herbs  
*2015 Levantine Hill Estate Cabernet Sauvignon*

Peach, black sesame, fromage frais  
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**Our calendar celebrating our genuine love of wine, food and artistry**

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**Getting Piggy With It – 7 September 2018**

Celebrate the end of truffle season with a theatrical feast of regal rusticity where a whole truffle-stuffed pig will be gently crackled and crisped over open coals. All the while, sipping on our Estate and Family Block wines.

**Price:** \$300 per head, \$795 per head with helicopter transfers

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**Melbourne Cup Day – 6 November 2018**

We are open and ready to greet you as you escape the city and enjoy the stunning Yarra Valley in the springtime.

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**Springfest – 18 November 2018**

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.

**Price:** \$175 per head

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**The Chairman's Dinner – 20 November 2018**

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

**Price:** priceless

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**French Perigord Truffle Season – January to March 2019**

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.

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**Flinder's Polo – 3 March 2019**

As the official wine sponsor of the Mornington Peninsula event, Levantine Hill welcomes you to share what will be a decadent day of field-side award-winning wines, a bespoke menu and good company.

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**'Things that Fly' MFWF Regional Longest Lunch – 15 March 2019**

Experience luxury lifestyle over a long table luncheon as part of the Melbourne Food and Wine Festival. Sip on globally awarded wines, enjoy a lunch crafted by Teage Ezard, with dessert by Shane Delia. All whilst taking in the display of supercars, helicopters and all things that fly!

**Price:** \$180 per head

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**Easter – 20 to 22 April 2019**

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.

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**Mother's Day – 12 May 2019**

Make time to wine and dine your mother 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 rosé for mum to take home.

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

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.

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

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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**Hunt for Black Diamonds – 9 August 2019**

A day devoted to the black truffle. Start the morning with a truffle hunt through Caesar's Paddock, our very own truffière. Followed by a black diamond studded three course lunch, with matched wines, that will showcase the gems you unearth.

**Price:** \$600 per head, \$1,200 per head with helicopter transfers

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**Father's Day – 1 September 2019**

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**

The white truffle Tuber magnatum is a different species of truffle to the black truffle. It is only found in the Piedmont 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.