



WILLS DOMAIN WINERY  
4 COURSE MENU

house made bread service - native seed bread  
cheeky cow butter | fermented honey from our bee's

chefs daily snack

house made pickled fennel  
bill's avocados | kohlrabi | brown rice toshu

karridale heirloom tomatoes  
stracciatella | yellow chilli tigers milk | frozen green tomato nectar

margaret river sugarloaf cabbage  
garden herbs | pistachio | cucumber

ord river kensington pride mango  
dessert lime | macadamia | passion fruit

harvey halls suzette normandy pont l'evêque cheese  
pink lady apple | candied walnuts | thyme crackers  
supplement +\$18pp

\$109



## W I N E   S Y M P H O N Y

### Eighthfold Semillon 2022

Lemon curd and slate on the nose. The palate has crisp acidity softened by a secondary barrel fermentation

### Single Vineyard Semillon 2017

Balanced with flavors of white pears and nectarines. Coating acidity, brought together by yet more citrus and creamy oak tones

### Paladin Hill Matrix 2020

A classic Bordeaux blend, this is Wills Domain's flagship wine. An aromatic nose of black currants and blueberries

### Cuvée d'élevage Elsie's Cane Cut Semillon

2018

The nose shows bright notes of lemon peel, white fleshy nectarine and grapefruit with a subtle touch of sweet basil