



W I L L S D O M A I N W I N E R Y
C H E F S T A S T I N G M E N U

house made bread service - native seed bread

chef's daily snacks

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

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

house made chickpea tempeh
sweetcorn | fermented chili | finger lime

margaret river sugarloaf cabbage
garden herbs | pistachio | cucumber

house made smoked tofu
rhubarb | endive | spiced anis myrtle

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

margaret river bahen & co chocolate cake
cherries | black sesame

petit fours

\$179



W I N E S Y M P H O N Y

Eightfold 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

The Coveted Chardonnay 2021

An elegant Chardonnay, full of white stone fruit and subtle French oak tannin

Paladin Hill Matrix 2020

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

Single Vineyard Shiraz 2017

Stewed fruits and hints of chocolate on the nose. The wine is very savory but still retains its youthful fruity flavours.

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

Wills Royal

Organic cherry juice, Cuvée d'Élevage Sparkling Rosé NV