

THE EPICUREAN CELLAR 195PP

A curated wine and food journey, where the wines lead and our dishes provide the best supporting act, the ethos of a traditional epicurean lunch. This menu showcases the best kept secrets of our St Hugo cellar, including back vintage gems and our icon, Vetus Purum.

2018 RIESLING

Fruits de Mer

1993 CABERNET SAUVIGNON

Lamb Fillet

2012 SHIRAZ CABERNET

Duck Breast

2013 VETUS PURUM, CABERNET SAUVIGNON

'Tyes Black' Scotch Fillet

* Cheese and dessert pairings can be added to complete your long lunch experience.

This menu is designed to be enjoyed by the whole table. Due to the nature of this menu, dietaries cannot be accommodated.

À LA CARTE MENU

ENTRÉE

ST HUGO SMOKED SALMON 28
Blinis, crème fraîche
*ADD Yarra Valley 'First Harvest' caviar & Perrier
Jouët Champagne 60pp*

FRANKLIN HARBOR OYSTERS (6) 32
Shallot vinegar

SPENCER GULF PRAWNS 30
Pommes mousseline and garlic

BEETROOT HUMMUS 26
With roti, goats curd

CHEF'S FETTUCCHINE 26
Cashew pesto, prosciutto
Without prosciutto 24

VENISON TARTARE 30
Hazelnuts, mushroom, quail's egg

MAIN

GNOCCHI 38
Garden carrots, baby spinach,
tarragon manchego

FILLET OF BARRAMUNDI 46
Padron peppers, tomato, smoked
capsicum butter

LAMB FILLET 48
Kalamata caramel, cucumber, herbs

MAPLE CURED KAESLER CHOP 44
Mustard, Summer slaw

ROASTED BREAST OF CHICKEN 44
Sweetcorn cream, green oil,
crispy shallots

36° SOUTH GRAIN FED BEEF – 300G
New York sirloin on the bone 45
'Tyes Black' Scotch Fillet 55
Dressed rocket & hand cut chips

WHY NOT?

Hand-cut royal blue chips 10

Mixed leaf salad 10



Please advise our staff of any allergies