

PLEASE SIGN IN



WINE AND FOOD FLIGHTS

Each tasting offer includes three wines.
Add snacks especially curated to match your wine flight.

Three Levantine Hill wines	30ml	50ml	50ml with snacks
Selection of sparkling	\$25	\$40	\$75
Selection of Chardonnay	\$25	\$40	\$75
Selection of Pinot Noir	\$25	\$40	\$75
Selection of red wines	\$25	\$40	\$75
Selection of white wines	\$25	\$40	\$75
Your selection of three wines	\$25	\$40	\$75

BENCHMARK
WINE AND FOOD FLIGHTS

Taste our wines benchmarked against our inspiration wines, some of the rarest and most renowned wines from France.

Three wines	50ml	50ml with snacks
Samantha's Paddock (Cabernet blend), Estate Cabernet Sauvignon, French inspiration	\$140	\$175
Melissa's Paddock Syrah, Estate Syrah, French inspiration	\$140	\$175
Colleen's Paddock Pinot Noir, Estate Pinot Noir, French inspiration	\$140	\$175
Katherine's Paddock Chardonnay, Estate Chardonnay, French inspiration	\$140	\$175



SEVEN - \$195

Seasonal snacks plus 6 dishes of your choice, including from the 'Indulge' section for the table to share

FIVE - \$135

Seasonal snacks plus 4 dishes of your choice for the table to share

THREE - \$80

Seasonal snacks plus 2 dishes of your choice for the table to share

SELECT FROM THE FOLLOWING

- Burrata, stone fruit marmalade, coconut cashews
2019 Estate Rose \$11
- Kingfish ceviche, bush tomato baharat, macadamia
2018 Estate Melange Traditionnel Blanc \$22
- Seven spiced duck samosa, grape molasses, pomegranate pearls, pine nuts, pickled beetroot
2016 Colleen's Paddock Pinot Noir \$54
- Saffron butter poached Ora King salmon, onion sauce, sumac
2018 The Coldstream Guard Albus \$10
- Roasted pumpkin, pomegranate molasses, pine nuts
2017 The Coldstream Guard Albus \$10
- Beef manti, sujuk, tahini yogurt, peas, mint, harissa butter, sumac
2017 Estate Cabernet Sauvignon \$22
- Tahini roasted cauliflower, chilli, mint, candied hazelnuts
2018 Estate Sauvignon Blanc Sémillon \$11
- Charcoal chicken, lemon, garlic, smoked paprika, chard
2017 Estate Chardonnay \$22
- Mediterranean fried eggplant, preserved lemon tabouleh
2018 Estate Sauvignon Blanc Sémillon \$11
- Lamb rump, spiced yoghurt, pickled eggplant, fennel
2017 Estate Syrah \$22
- Pork belly, rhubarb, ginger, spiced apples
2018 Estate Sémillon \$22

SWEET

Chef's selection of sweets
2018 Estate Mélange Botrytis \$18

Rosewater honey, pistachio, brioche doughnuts
2019 Estate Rosé \$11

INDULGE

Exclusively available on 'SEVEN'

Truffled goats curd cappelletti, raisin, pine nut burnt butter
2017 Katherine's Paddock Chardonnay \$34

Wagyu sirloin, celeriac, burnt onions, horseradish, black truffle
2015 Samantha's Paddock Mélange Traditionnel \$54

OPTIONAL DELICACIES

30 grams Beluga caviar, traditional condiments \$340
2013 Estate Blanc de Blanc \$25

Kobe beef skewer, duhhka \$35
2015 Melissa's Paddock Syrah \$54

Three freshly shucked oysters, mignonette, lemon \$18
2012 Estate Méthode Traditionnelle (Sparkling) \$22

Salad, pickled zucchini, radish, pomegranate vinaigrette \$16

Chef's selection of three cheeses, house made condiments \$54
2017 Estate Mélange Botrytis \$18

Please note a 10% surcharge applies on Saturdays, Sundays and public holidays. While we will endeavour to accommodate requests for special meals for guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals, due to the possibility of trace allergens in the working environment and supplied ingredients.