



HENSCHKE



OVER 150 YEARS
OF FAMILY WINEMAKING

ICONIC 4-COURSE TASTING MENU

WITH CURATED HENSCHKE'S WINE EXPERIENCE

\$148

OPTIONAL HENSCHKE WINE PAIRING | THREE GLASSES \$75

AKAMI TUNA

guacamole, grilled pimentos pepper, lemon myrtle dressing

2021 PEGGY'S HILL RIESLING , EDEN VALLEY

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KING SCALLOPS

salted cod brandade, granny smith, verjus sauce

SUPPLEMENT COURSE (+\$18)

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SALAD OF SMOKED DUCK

ice plant crystalline, berry compote

2018 JOHANN'S GARDEN GSM , BAROSSA

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POACHED BARRAMUNDI

zucchini, flat parsley, warm citrus vinaigrette

OR

AUSTRALIAN "2GR" FULL BLOOD WAGYU STRIPLOIN

mushroom potato gnocchi, parmesan foam, smoked tomato jus

2016 KEYNETON ESTATE EUPHONIUM , EDEN VALLEY

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HOT CHOCOLATE SOUP

black pepper ice cream, sesame wafer

SELECTION OF HENSCHKE SHIRAZ ICONS AVAILABLE BY BOTTLE
TAPPA PASS, HILL OF ROSES, MOUNT EDELSTONE, HILL OF GRACE

AVAILABLE FROM 1 - 7 AUGUST 2022

THIS MENU IS DESIGNED TO BE EXPERIENCED BY THE ENTIRE TABLE.
ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES AND SERVICE CHARGE.