



PRINTHIE
D I N I N G

Freshly shucked Sydney Rock oysters | MP

5 COURSE DEGUSTATION MENU 150

Wine pairings - Printhie 65 | Wine Club 85 |
75ml per glass

Kingfish, banksia vinegar, cucumber

P | NV Swift Cuvee
W | 2011 Swift Blanc de Blancs

Smoked quail, nahm jim, radish, coconut

P | 2022 Snow Line Rose
W | 2021 Millwood Pinot Noir

Ocean trout, broccoli veloute, pine nut

P | 2022 Topography Chardonnay
W | 2021 Wattleview Chardonnay

Beef rump cap, ponzu, young garlic

P | 2021 Topography Shiraz
W | 2019 Super Duper Syrah

Honeycomb, lavender, mead

| NV Swift Cuvee Riche
| Pedro Ximenez

Winemaker | Drew Tuckwell
Head Chef | Jack Brown