



PRINTHIE
DINING



DINING MENU

FRESHLY SHUCKED SYDNEY ROCK OYSTERS 39 / 78

2012 Swift Blanc de Blancs / 30

FOUR COURSE DEGUSTATION / 130

Wine pairing / 70

RAINBOW TROUT - BRESAOLA - SEASONAL BROTH

2019 Swift Blanc de Noirs

KINGFISH, SWEET ALYSSUM, CELERIAC,
LEMONGRASS TEA

2021 Wattleview Chardonnay

KINROSS LAMB, VADOUVAN, CARROT,
SMOKED BONE MARROW

2021 Wattleview Pinot Noir

OPTIONAL CHEESE COURSE (for 2) / 35

2013 Swift Family Heritage / 25

PEPPERBERRY TEA CUSTARD, CHOCOLATE GANACHE,
BOTTLEBRUSH, FERMENTED CHERRIES

NV Cuvée Riche

15% surcharge applies on public holidays / 10% service fee on groups 8+.

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we make every effort to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen free.