



PRINTHIE
DINING



DINING MENU

FRESHLY SHUCKED SYDNEY ROCK OYSTERS 39 / 78
2012 Swift Blanc de Blancs / 30

FOUR COURSE DEGUSTATION / 150
Wine pairing (100ml per glass) / 70

DOUGHNUT - BRESAOLA - RAINBOW TROUT
2021 Swift Blanc de Noirs

AQUA MURRAY COD, SPRING VEGETABLES,
EUCALYPTUS, PRESERVED LEMON, SORREL
2021 Super Duper Chardonnay

FREE RANGE CHICKEN, SWEET CORN, ANISE MYRTLE,
ASPARAGUS, GREEN SHALLOT, JUS GRAS
2021 Wattlevue Pinot Noir

OPTIONAL CHEESE COURSE (for 2) / 35
2013 Swift Family Heritage / 25

PEPPERBERRY TEA CUSTARD, CHOCOLATE GANACHE,
BOTTLEBRUSH, FERMENTED CHERRIES
NV Swift Cuvée Riche #2

15% surcharge applies on public holidays / 10% service fee on groups 8+ / 1.05% credit card fee applies
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.