



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

48HR LAMB SHOULDER DUMPLING - CHICKEN LIVER
PARFAIT - RAINBOW TROUT CONE
2019 Swift Blanc de Noirs

DAINTREE SALTWATER BARRAMUNDI, SAFFRON,
CAULIFLOWER, SHIITAKE, PRINTHIE GARDEN HERBS
2022 Millwood Chardonnay

BLACK ANGUS BEEF, BURNT ONION, POTATO PUREE,
PICKLED MUSTARD SEED, BUTTERMILK, NASTURTIUM
2021 Super Duper Syrah

OPTIONAL CHEESE COURSE (for 2) / 35
2012 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.