



PRINTNIE

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

KING OYSTER MUSHROOM, PRESERVED CUMQUAT, FENNEL
PUFFED BREAD, GOAT CHEESE, DRIED SERRANO
BEEF CHEEK, PICKLED MUSTARD SEEDS, SHIRAZ

NV Swift Rosé

BLUE EYE COD, CELERIAC, CHERVIL, ICE PLANT

2022 Millwood Chardonnay

KINROSS LAMB, KUMARA, ASPARAGUS, RHUBARB, PEPPERBERRY

2021 Swift Family Heritage

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

GRANNY SMITH, BLOOD ORANGE, MEYER LEMON, RIVER MINT

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.