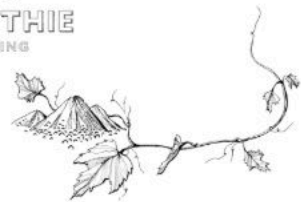
PRINTHIE
DINING

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***

VEGETABLE TARTARE, POTATO CRISP, HAZELNUT
SMOKED BEETROOT, FENNEL, NASTURTIUM
SUZUKI FARM WAGYU TONGUE, PRINTHIE CABBAGE, PEPPERBERRY
2021 Swift Blanc de Noir

CRAIG'S YELLOWFIN TUNA, XO SAUCE, CELERIAC
2022 Super Duper Chardonnay

21 DAY DRY AGED DUCK, ASPARAGUS, WITLOF
2022 Millwood Pinot Noir

SUZUKI FARM WAGYU FULLBLOOD 9+ STRIPLOIN, ***/60***
NANA'S MISO, NASTURTIUM
2022 Topography Shiraz

POACHED QUINCE, GRANNY SMITH, CINNAMON, SOURDOUGH
Swift Cuvée Riche

CHEESE COURSE 20 / 35 / 50
2023 Topography Cabernet Sauvignon ***/ 16***

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