

St Hugo

WINE DINNER

Begin the evening on the Fountain Terrace with canapés and sparkling on arrival.

CANAPÉS

Sydney rock oysters with seaweed gel, finger lime · *gf df a*

Rosemary polenta, sweet and sour caponata · *gf v*

Coppa di Parma, pyengana aged cheddar and local wildflower honey · *gf*

Paired with | 2021 Croser Vintage Sparkling

ENTRÉES

SMOKED MUSCOVY DUCK BREAST

Mushroom parfait, pickled shallots, marinated shiitake mushroom and sourdough crisps

Paired with | 2025 Riesling Eden Valley

FURIKAKE SEASONED TUNA LOIN

Coriander gel, green papaya salad and peanut dressing · *gf df i*

Paired with | 2025 Chardonnay Eden Valley

MAIN

BEEF TWO WAYS

Za'atar-rubbed beef loin, braised short rib with herb crumble, stuffed zucchini flower,
tomato and cumin purée and pomegranate demi-glace · *df*

Paired with | 2022 Cabernet Sauvignon Single Vineyard Coonawarra

DESSERT

OAK-INFUSED CRÈME ANGLAISE

Thyme and berry compote with a rich, dark chocolate spiced cake

Paired with | 2025 GSM Barossa

Important Allergen Statement:

The inclusion or omission of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.

A - Australian Seafood | I - Imported Seafood | V - Vegetarian | GF - Gluten Free | DF - Dairy Free

