

An evening with
HELEN'S HILL

24TH JUNE

Menu

Sparkling Course

SALMON RILLETTES

Harris Smokehouse salmon, sour cream, fennel, chives, cucumber, Yarra Valley salmon roe, crostini

Paired with: Romas Grace Blanc de Noir

Chardonnay Course

TEMPURA ZUCCHINI FLOWERS

Gippsland zucchini flowers, ricotta, mint, haloumi, beetroot relish (v, gf, no, ng)

Paired with: Breachley Block Chardonnay

Pinot Noir Course

DUCK RISOTTO

Roasted Central Highlands duck, porcini and cultivated mushrooms, pecorino

Paired with: Range View Pommard Clone Pinot Noir

Shiraz Course (Side by Side)

ROMSEY RANGE LAMB CUTLET

Ratatouille, fondant potato, herb pangrattato, lamb jus

Paired with: Hill Top Yarra Shiraz & Cambrian Heathcote Shiraz

Cabernet Blend Course

CLOTH-AGED CHEDDAR

Pyengana cheddar, spiced poached pear, sou



HELEN'S HILL
SINGLE VINEYARD
YARRA VALLEY

*Saint
&
Rogue*