

Wine Dinner

Menu

Picardy & McHenry Hohnen Wine Dinner | 19 August 2026 | 6pm | \$149pp

FIRST COURSE

Lightly Cured Yellowfin Tuna
Pineapple, cucumber, finger lime, shiso and toasted rice

PAIRED WITH

2025 Picardy Sauvignon Blanc Semillon
2024 McHenry Hohnen Rocky Road Sauvignon Blanc Semillon
A fresh and elegant opening course, designed to complement the floral and citrus characters of the wines while allowing the texture and complexity of each blend to shine.

SECOND COURSE

Butter-Poached Marron
Sweetcorn, lemon myrtle, macadamia and light shellfish glaze

PAIRED WITH

2024 Picardy Chardonnay
2024 McHenry Hohnen Laterite Hills Chardonnay
A refined and luxurious course balancing the natural sweetness of marron with the creamy texture, freshness and delicate nuttiness of the two Chardonnays.

THIRD COURSE

Roasted Duck Breast
Sour cherry, beetroot, radicchio, black garlic and duck jus

PAIRED WITH

2023 Picardy Pinot Noir
2023 McHenry Hohnen Hazel's Vineyard Zinfandel
The savoury richness of the duck and the acidity of sour cherry connect with the red-fruit character of both wines, while radicchio and black garlic bring balance, depth and complexity.

MAIN COURSE

Roasted Lamb Saddle
Smoked eggplant, black olive, bay leaf, rosemary and lamb jus

PAIRED WITH

2019 Picardy Merlimont
2019 McHenry Hohnen Hazel's Vineyard Cabernet Sauvignon
A sophisticated final course built around savoury herbs, black olive and roasted flavours, complementing the structure, elegance and complexity of these mature red wines.

TO FINISH

A selection of handcrafted petit fours to conclude the evening.