



Prospect House Menu

Executive Chef - Kurstin Berriman

\$ 95 five course Menu | \$55 Local Wine Pairing

House baked bread with cultured butter

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Our orchard fig, Tongola curdy, Leatherwood honey, organic quinoa

2015 Pooley 'Matilda' Sparkling Brut, Coal River Valley

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Jerusalem artichoke soup, black truffle, brioche

2018 Parish Vineyard Riesling, Coal River Valley

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Tunnel hill mushrooms, organic quinoa, confit lemon, thyme, parsnip

2020 Pooley Pinot Noir, Coal River Valley

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Semolina gnocchi, spinach, beetroot, cultured cream, pickled egg

2020 Stefano Lubiana Syrah, Derwent Valley

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Dark couverture chocolate, salted caramel, Coaldale walnuts

2021 Pooley 'Cane Cut' Riesling, Coal River Valley



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Three Cheese Board – \$40

Single Cheese - \$15

Berry's Creek Riverine Blue

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Le Dauphin triple cream brie

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Tongola Big B – washed rind, semi hard cheese

*All cheeses served with walnut bread, cumin seed wafers, plum & red wine jelly