



HANS HERZOG

We are delighted that you have chosen to join us at our Estate's Gourmet Restaurant. Our Menu features a series of smaller, creative dishes showcasing the seasonal bounty of our region. Our Sommeliers paired each dish either with one of Hans' iconic handcrafted, single vineyard wines or something interesting from our extensive International wine list. Sit back, relax and enjoy being spoiled by our lovely team.

Therese & Hans Herzog

DEGUSTATION MENU



ORGANIC PORK RILLETTES

ORANGE | HAZELNUT



BLUEFIN TUNA

GRAPEFRUIT | WATERMELON



SMOKED UNAGUI

BOUDIN NOIR | SWEETCORN



CATCH OF THE SOUNDS

CARROT | RICOTTA



LAMB

ALLIUMS | DAUPHINE



'CHEESE ON WHEELS'



STONE FRUIT

WHITE CHOCOLATE | PISTACHIO



7 COURSE DEGUSTATION OPTION \$155 | WINE MATCH + \$98*

5 COURSE MENU OPTION \$125 | WINE MATCH + \$75*
(TWO STARTERS FROM THE FIRST THREE DISHES AND MAIN, CHEESE, DESSERT)

3 COURSE MENU OPTION \$94 | WINE MATCH + \$46*
(ONE STARTER FROM THE FIRST THREE DISHES, MAIN, CHEESE OR DESSERT)

*GLASSES ARE 100ML UNLESS OTHERWISE SPECIFIED

COFFEE AND LEAF TEA ARE SERVED WITH PETIT FOURS \$7
A WONDERFUL SELECTION OF DIGESTIFS AND CUBAN CIGARS ARE AVAILABLE



HANS HERZOG

WINE PAIRING

By Sommelier Pierre

Hans' famed handcrafted wines have stolen the hearts of wine lovers all over the world but it is only at our Estate that you can purchase the entire collection of his rare single vineyard wines. We offer worldwide delivery and our Sommeliers are happy to provide you with a price list.

VIIGNIER 2016

Declared as one of the 'World's Greatest Wines' - a true firework of flavours! Heady with 'off-the-charts' aromas of apricot, exotic fruit rich, creamy aromas and flavours of apricot, peach and tropical flowers.



SAUVIGNON BLANC "SUR LIE" 2016

Reminiscent of a great Sancerre, this is not your typical Marlborough Savvy! Pure and elegant with creamy aromas of honeyed grapefruit and crisp pineapple, this wine is barrel aged for 12 months offering a striking texture and a strong backbone of fine acidity.



PINOT NOIR 2013

A vibrant and alluring Pinot, exceptionally complex and concentrated with powerful flavours of red berries. The earthy character, embraced by beautiful acidity and strikingly ripe tannins are testament to Hans' 40 years of Pinot experience and truly expressive of the estate's outstanding terroir. Declared New Zealand's best Pinot by French wine critic Michel Bettane.



BARBERA 2013 OR

SOMMELIER'S SELECTION FROM OUR INTERNATIONAL LIST

Deep lush notes of juicy plum and tart red cherry are complimented by a strong mineral backbone and elegant tannins. This cheeky young wine can be enjoyed now or stored away for years to come. Having been aged in the barrique for such a long time, we recommend decanting to allow our Barbera to breathe.



WILD PINOT GRIS 2017 OR

THE SOMMELIER'S SELECTION FROM OUR INTERNATIONAL LIST

The ethereal scents of this opaque cheeky pink blushed Pinot Gris remind of ripe melon and strawberries. Mouth-filling with a rich and complex palette and refreshing tannins. There is a sweet lingering finish astounding for a dry Pinot Gris with no residual sugar.



BOTRYTIS RIESLING 2017 (50ML)

Handpicked in three passages at the end of May selecting only the berries affected by noble rot. The necessity for selective harvesting enables us to pick grapes at the optimum point of botrytis infection, crucial to the quality and purity of the wine. The tiny yield of 150g grapes per vine (normally 1kg for a dry Riesling) has been allowed to ferment for several months in an used oak puncheon.



ALTHEA SPARKLING WINE

Therese & Hans are genuine wine lovers who love to travel the different wine regions around the world to visit likeminded passionate winegrowers. Sometimes they can't resist and ship a few cases back home and are happy to share their treasures with you. This is their favourite Prosecco grown on Althea's beautiful hillside vineyards.

