

As a working vineyard, autumn & winter is when we wait with heightened anticipation of our new Chardonnay and Pinot Noir vintage here at Lancemore Lindenderry Red Hill.

After the frantic activity of harvest, the almost bare vines rest peacefully, and the onset of cold weather triggers a period of dormancy for grapevines. Little or no energy is expended during winter ahead of the long growing season ahead. Choices have been made to engage with suppliers committed to issues of sustainability, ethics and the environment. Our menu addresses questions of provenance, health and humanity. More so, we look not to follow convention, but rather to explore local stories and engage with you on a culinary journey.

Your host, Julian Morgan, Executive Chef Tony Brazendale and team are excited to welcome you into The Dining Room to savour the distinct flavours and aromatic allure of these prized delicacies with thanks to Red Hill Truffles. We invite you to relax, expend as little energy as possible and take in the warmth of our food, our beverage, and our hospitality.

THE DINING ROOM X RED HILL TRUFFLES DEGUSTATION DINNER

LINDENDERRY SPARKLING ROSE

TRUFFLED CHEESE AND PATA NEGRA HAM CHAUSSANT

Lindenderry Macedon Pinot Noir 2018

BUTTERNUT AND PARMESAN, COCO, QUAIL EGG AND TRUFFLE MUSHROOM

Lindenderry Pinot Noir 2019

BLUE EYE, CELERIAC, TRUFFLE DRESSING AND APPLE

Lindenderry Chardonnay 2018

BRAISED BEEF RIB, ARTICHOKE, SHIITAKE AND TRUFFLE

Lindenderry Grampians Shiraz 2014/2016

LIQUID CHOCOLATE TART, CHESTNUT, TRUFFLE AND GOLD

Crittenden Estate MacVin