

KEITH TULLOCH

FAMILY OWNED — HUNTER VALLEY — FAMILY OWNED



urban

Restaurant & Wine Bar

Keith Tulloch Winemaker Lunch

Sunday 16.08.26 / 12.30pm

160.0PP

On Arrival

House-made focaccia, whipped black garlic butter

2024 Keith Tulloch 'Latara Vineyard' Semillon



First Course

Bluefin tuna tartare, capers, dill & Dijon, risotto rice cake

2023 Keith Tulloch 'The Field of Mars - Block 2' Semillon



Second Course

Charred green prawns, leek compote, crispy jamon

2024 Keith Tulloch 'Celest' Chardonnay



Third Course

Porcini & wild mushroom tagliatelle, black truffle & pecorino

2023 Keith Tulloch 'The Kester' Shiraz



Fourth Course

Roasted lamb rump, sweet potato puree, Dutch carrot, pancetta crumb

2023 Keith Tulloch 'The Field of Mars - Block 1' Shiraz



Dessert

Shiraz poached pear, mascarpone & candied walnut

2026 Keith Tulloch 'Botrytis' Semillon

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Visa and Mastercard incur 0.9% surcharge. American express incur 1.9% surcharge.

