

# Terrace

TWO COURSES \$65pp / THREE COURSES \$85pp  
TWO COURSES WITH WINE MATCH \$80pp / THREE COURSES WITH WINE MATCH \$110pp

## ENTRÉE

Half a dozen Tasmanian oysters (Moulting Bay) served with spicy sausages or shallot vinegar

*2017 St Leonards Chardonnay*

Artichokes à la Barigoule, roast cauliflower, smoked ricotta and pangrattato

*2018 St Leonards Vineyard Rose*

Pan fried Port Lincoln sardine fillets, grilled spring onions, sauce Romesco

*2017 All Saints Estate Riesling*

Twice cooked crispy pork belly with chilli caramel and Asian slaw

*2018 All Saints Estate Chardonnay*

Char grilled calamari (Port Welshpool, Vic) broccolini, Japanese mushrooms, dashi, anchovy mayonnaise

*2018 All Saints Estate Pinot Grigio*

## MAIN

Sweet potato ravioli, Tuscan kale, hazelnuts, sage, beurre noisette, Reggiano Parmigiano

*2018 All Saints Estate Marsanne*

Roast fillet of Hiramasa kingfish (Port Lincoln, SA) herbed potato gnocchi, pea purée, broad beans and crisp pancetta

*2018 St Leonards Pinot Gris*

Duck confit, Savoyarde potatoes, grilled radicchio, Muscat Vincotto jus

*2017 St Leonards Vineyard Cabernet Franc*

Slow cooked shoulder of All Saints Estate lamb, braised Scilian vegetables, Woodside goat curd and panisse

*2017 All Saints Estate 'Pierre'*

Braised Cape Grim short rib and grilled Scotch fillet, parsnip purée, red wine sauce with liquorice and cinnamon

*2016 All Saints Estate Merlot*

## SIDES

(ADDITIONAL \$9 EACH)

Salad of watercress, witlof, radish, blood orange and pecorino

Roast Russet Burbank potatoes, duck fat, rosemary

Green beans, lemon oil and ricotta salata

## DESSERT

Baked San Sebastián cheesecake, Moscato poached rhubarb, strawberry sorbet

*2018 All Saints Estate Bloss*

Banana and rum "tarte Tatin", yoghurt ice cream

*2018 All Saints Estate Moscato*

Valrhona chocolate and hazelnut delice, crème fraîche ice cream and chestnut cream

*All Saints Estate 'Classic' Muscat*

Cheese selection served with quince paste, grapes, walnuts and semolina crackers

*2015 All Saints Estate Cabernet Merlot*