

Terrace

2 COURSE LUNCH \$60 per person / \$80 per person WITH WINE

3 COURSE LUNCH \$80 per person / \$110 per person WITH WINE

ENTRÉE

Scorched fillet of mackerel, miso glazed eggplant, pickled ginger, edamame

2015 All Saints Estate Marsanne

**Salad of buffalo mozzarella, pickled and roast vegetables,
dehydrated olive, muscat vincotto**

2017 All Saints Estate Rosa

Pan-fried fillets of red mullet and sardines, mussel, orange and saffron cream, fennel salad

2015 St Leonards Vineyard Chardonnay

Wagyu bresaola, Woodside goat curd, pickled walnuts, grilled nectarine and rocket

2015 St Leonards Vineyards Cabernet Franc

Roulade of quail and confit leg, saltbush, raisins, pine nuts and PX vinegar

2017 All Saints Estate Grenache Shiraz Mourvèdre

MAIN

Herbed potato gnocchi, heirloom tomatoes, fior di burrata and pesto

2017 All Saints Estate Pinot Grigio

Roast fillet of Cone bay barramundi, prawns, grilled chorizo, sauce vierge

2016 All Saints Estate Chardonnay

Confit duck leg, beetroot, duck croquette, roast figs wrapped in prosciutto

2015 All Saints Estate Cabernet Merlot

Roast All Saints Estate lamb, pea and mint purée summer vegetables

2015 All Saints Estate 'Pierre'

Char grilled Flat Iron steak (*Pinnacle, Gippsland, Vic, pasture fed, MBS 2*)

truffled mushroom ragout, red wine sauce, fondant potato

2015 All Saints Estate Durif

SIDES \$8 EACH

Roman, butter and green beans, ricotta salata

Salad of broccoli and freekeh with tahini, honey and yoghurt dressing

Buttered kipfler potatoes, mint and parsley

DESSERT

Mille-feuille of plums, caramelised white chocolate mousse and crème fraîche ice cream

2017 All Saints Estate Moscato

Honey and thyme roast apricots, toasted granola and pistachio ice cream

All Saints Estate 'The Keep' Golden Cream

Chocolate mud cake, Chiltern cherries, chocolate cremosa, cherry ripple ice cream

All Saints Estate Rutherglen Muscat

**Cheese selection with quince paste and semolina crackers
(Brillat-Savarin, Bleu de Basques, Cypress Grove Lamb Chopper)**

2015 All Saints Estate 'Alias II'

Please advise our staff upon ordering, if you have food intolerances or allergies. We do our best to accommodate guests, but are unable to guarantee dishes are completely allergen-free.