

Terrace

TWO COURSES \$65pp / THREE COURSES \$85pp
TWO COURSES WITH WINE MATCH \$85pp / THREE COURSES WITH WINE MATCH \$115pp

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 carameland 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