

Terrace

2 course \$60, 3 course \$80 / 2 course with wine \$80, 3 course with wine \$110

ENTRÉE

Half a dozen Sydney rock oysters (Merimbula, NSW), shallot vinegar and lemon

2017 All Saints Estate Riesling

Hiramasa kingfish crudo, native lime, whipped cod roe, salmon roe and fennel

2018 All Saints Estate Pinot Grigio

Tempura of Monte Enebro Spanish goat cheese, fresh fig, Rutherglen honey

2018 All Saints Estate 'Bloss'

Chilled cucumber, tomato and yoghurt soup served with a grilled Skull Island tiger prawn

2018 St Leonards Vineyard Rosé

Capocollo, smoked fior di burrata, watermelon, grilled chilli and mint

2018 All Saints Estate Rosa

MAIN

Roast Port Lincoln snapper fillet, pipis and crayfish bisque, cucumber and fregola,

2016 All Saints Estate Marsanne

Herbed potato gnocchi, Persian feta, grilled butternut pumpkin, dehydrated black olive

2017 All Saints Estate Chardonnay

**Char grilled fillet of Eden Bonito, spiced Oxley heirloom tomato salad
and Kipfler potatoes**

2017 St Leonards Vineyard Pinot Gris

**Roast All Saints Estate lamb, slow cooked lamb brik, pea purée, artichokes,
mint, goat curd and fondant potato**

2016 St Leonards Vineyard Cabernet Franc

**Char grilled Wagyu porterhouse, (Diamantina, QLD, 150 day grain fed MBS2-3)
shallots, garlic, parsley, Muscat Vincotto, fresh horseradish and Hasselback potatoes**

2016 All Saints Estate Shiraz

SIDES

Salad of baby cos, radish, white peach, parmesan \$9

Roast Russet Burbank potatoes, cooked in duck fat \$9

Lebanese zucchini, ricotta salata, lemon oil \$9

DESSERT

Muscadelle crème caramel, thyme roasted apricots, honey and walnut ice cream

All Saints Estate 'Rutherglen' Muscadelle

Custard tart, Moscato poached rhubarb, strawberry sorbet

2017 All Saints Estate Moscato

Valrhona chocolate cremosa, cherries, honeycomb, cocoa nib tuille and vanilla ice cream

All Saints Estate 'Rutherglen' Muscat

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

Rogue river smokey blue, Waikato vintage Gouda, Brillat Savarin

2016 St Leonards Vineyard Chardonnay

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.