

Terrace

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

ENTRÉE

Half a dozen Pacific oysters (Blackman Bay, Tasmania), shallot vinegar and lemon

2016 All Saints Estate Riesling

Deep-fried Black Savourine Yarra Valley goat cheese, Black Genoa figs,

Muscat Vincotto, black olives

2015 St Leonards Cabernet Franc

Steamed Goolwa pipis, sobrasada, sherry, chilli, parsley and garlic

2017 St Leonards Vineyard Pinot Gris

Seared fillet of Eden Bonito, miso glazed eggplant, grilled spring onions,
pickled ginger and edamame

2017 All Saints Estate Chenin Blanc

Jamón Iberico Bellota (dry cured, acorn fed, Spanish ham)

smoked ricotta, salt baked celeriac, pear and walnuts

2015 All Saints Estate Marsanne

MAIN

Potato gnocchi, pumpkin, buffalo mozzarella and savoury macadamia granola

2016 All Saints Estate Chardonnay

Pan-fried King Dory fillet, crushed Nicola potatoes, nut brown butter,
prawns, cucumber and fresh horseradish

2015 St Leonards Vineyard Semillon Sauvignon Blanc

Char-grilled loin of Archie's Creek veal

Roquefort butter, white polenta, roast Jerusalem artichoke

2017 All Saints Estate Grenache Shiraz Mourvèdre

Confit duck, duck neck and pistachio sausage, parsnip purée,
sauté of Brussels sprouts, pancetta, chestnuts and honey

2015 All Saints Estate Cabernet Merlot

Roast All Saints Estate lamb, braised red capsicum and olives,
Flageolet beans, fondant potato,

2015 All Saints Estate 'Pierre'

SIDES

Cauliflower fritters, tahini and yoghurt dressing \$8

Salad of baby cos, fennel, almonds and apple dressing \$8

Triple cooked Russet Burbank chips (cooked in beef dripping) \$8

DESSERT

Tarte fines of Granny Smith apples, vanilla bean ice cream

2017 All Saints Estate Moscato

Poached and grilled quince, honey, brandy, smoked Mascarpone, pistachio ice cream

All Saints Estate 'Rutherglen' Muscadelle

Muscadelle crème caramel, Valrhona chocolate cremosa, poached pear and crème fraîche ice cream

All Saints Estate 'Classic' Muscat

Cheese selection with quince paste and semolina crackers

(Taleggio, Carles Roquefort, Ossau Iraty)

2015 All Saints Estate 'Alias 1'

Public Holidays attract a 20% surcharge to the total bill.

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.