

# Terrace

TWO COURSES \$60pp / THREE COURSES \$80pp  
TWO COURSES WITH WINE MATCH \$80pp / THREE COURSES WITH WINE MATCH \$110pp

## ENTRÉE

**Half a dozen Tasmanian oysters, Blackmans Bay shallot vinegar and lemon**

2017 All Saints Estate Riesling

**Seared scallops (Abrolhos Island, WA), Jerusalem artichoke served three ways**

2017 St Leonards Vineyard Pinot Gris

**Smoked Buffalo river Murray cod, apple, horseradish, crème fraîche, potato**

2018 All Saints Estate Chardonnay

**Warm salad of salt baked autumn vegetables, artichokes à la barigoule,  
Tête de Moine cheese**

2018 St Leonards Vineyard Rosé

**Ragù of duck, mandarin and verjus with fresh pappardelle**

2017 All Saints Estate Grenache Shiraz Mourvèdre

## MAIN

**Herbed potato gnocchi, roast butternut pumpkin, truffled hazelnut pesto**

2015 All Saints Estate Shiraz Cabernet

**Roast fillet of spotted cod (Shark Bay, WA)**

**Hand rolled macaroni, mussels, bacon, cider and leeks**

2018 All Saints Estate Pinot Grigio

**Char grilled Spatchcock, porcini cream, wild mushroom tortelloni,  
sweetcorn, and crisp pancetta**

2018 All Saints Estate Marsanne

**10 hour cooked All Saints Estate lamb shoulder, grilled red capsicum,  
kipfler potatoes and chorizo, olives and goat curd**

2017 All Saints Estate Shiraz

**Char grilled hanger steak, celeriac purée, creamed savoy cabbage,  
fondant potato and red wine sauce**

2017 St Leonards Vineyard Cabernet Franc

## SIDES

(ADDITIONAL \$9 EACH)

**Salad of baby cos, radish, pear, pecorino**

**Roast Russet Burbank potatoes, duck fat, rosemary**

**Cime di rapa, chilli, garlic and Parmigiano Reggiano**

## DESSERT

**Baked Alaska**

2018 All Saints Estate Moscato

**Valrhona hot chocolate fondant, mandarin and Campari ice cream**

NV All Saints Estate Classic Muscat

**Selection of house made ice cream and sorbet**

2018 All Saints Estate Moscato

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

2015 All Saints Estate Cabernet Merlot