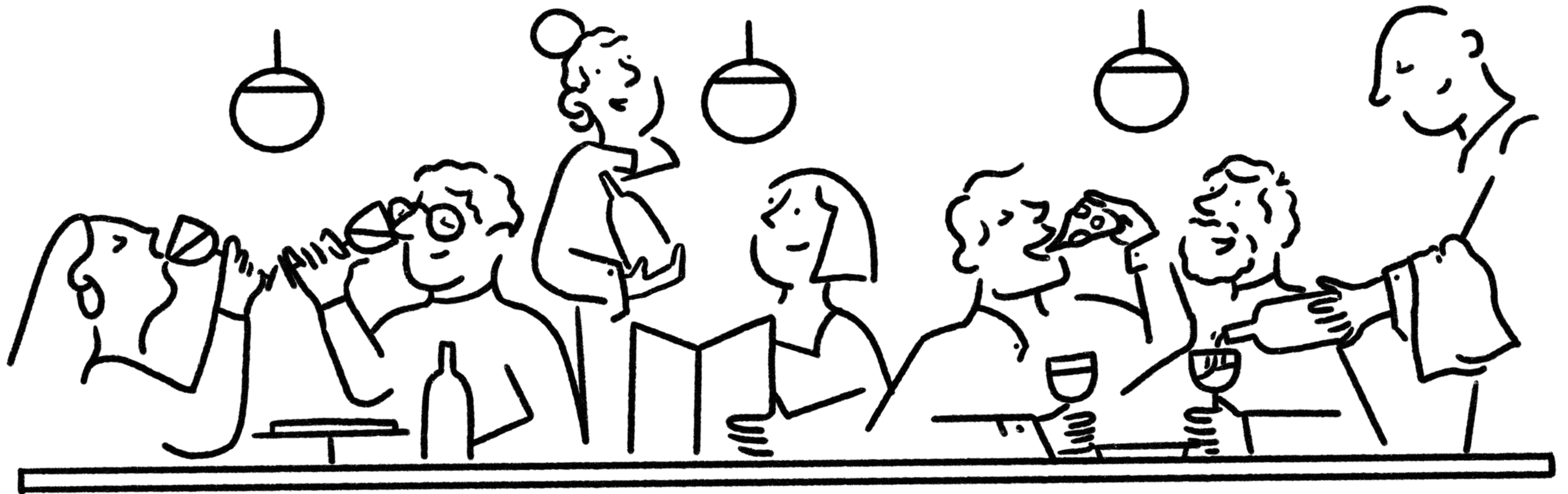


Bonnie



Bonnie

Pizza - inspired by our next gen

Molly Parmesan, garlic oil, herbs, Murray River salt (V, NF)	22
Archie Confit lemon, bocconcini, salsa verde	24
Charlie Tomato, garlic, basil, mozzarella (V, NF)	22
Wolfgang Hot salami, n'djua, taleggio, aleppo pepper	26
Coco Portobello and Markwood oyster mushrooms, gorgonzola, parsley (V, NF)	26
Matilda Vodka sauce, spiced eggplant, goats cheese, saltbush (V, NF)	25
Camilla Tomato, guanciale, brie, pear, walnut	28
Alexander Prosciutto, tomato, bocconcini, rocket, parmesan, St Leonards Vineyard 20yr. Muscat Vinegar (NF)	28
Stella Tomato, prawns, onions, confit garlic, rocket, chili oil	28

Additions

Gluten free base	+2
Anchovies	+3
Local salami	+4
Dairy free cheese	+4

Starters

Romesco dip, toasted almond, flat bread (GF, DF, Vegan)	18
Smoked salmon, horseradish crema, caper, shallot (GF, NF)	22
Grazing board, salumi, cheese, olive, condiment, crackers	38
Whipped house-made ricotta, honey, black pepper (NF, V)	18
Marinated olives (GF, DF, NF, Vegan)	12

Salads and Sides

Many leaves salad, lemon dressing (GF, NF, V)	12
Cucumber, pickled radish, baby cos, red wine vinaigrette (GF, NF, V)	14
Roast potatoes, garlic, parsley (GF, NF, V)	14
Beetroot, fresh mozzarella, smoked green goddess (GF, NF, V)	16

Sweet

Chocolate mousse, rhubarb compote, salted almond praline (GF)	15
Home-made vanilla ice-cream, Rutherglen Muscat affogato	15
Ice-Cream mini tub	6
Vanilla	
Chocolate	
Caramel	
Raspberry	
Pistachio and mascarpone canoli (each)	8

Beer and Non-Alcoholic

Bridge Road Freetime (0.5%)	8
Bridge Road Brewers Pale Ale (4.8%)	12
King Valley Kolsch (4.9%)	12
Alpine Lager (4.5%)	12
Billson's Creamy Soda, Fruit Tangle, Watermelon, Tropical or Passionfruit	6
San Pellegrino Sparkling Water	8
Soft Drink, Coke, Coke Zero, Sprite, apple and orange juice	5
Coffee	5

Wine

Sparkling

23 All Saints Estate Prosecco (11.4%)	14/45
NV St Leonards Vineyard Brut (11.5%)	14/45
NV All Saints Estate Sparkling Shiraz (14.0%)	14/65
G.H. Mumm Cordon Rouge Brut (12.0%)	120

White

22 All Saints Estate Riesling (11.9%)	13/40
22 All Saints Estate Pinot Grigio (12.5%)	13/40
22 St Leonards Vineyard Chardonnay (13%)	13/40
21 All Saints Estate Family Cellar Marsanne (13.9%)	55
21 St Leonards Vineyard Lumiere (13%)	13/38
21 All Saints Estate Moscato (5.5%)	12/35

Pink

23 All Saints Estate Rosa (13.5%)	14/45
22 All Saints Estate Rosa Magnum 1.5lt (13.5%)	90

Red

23 St Leonards Vineyard Chilled Ruby Cabernet (12%)	14/45
22 All Saints Estate Sangiovese Cabernet (14%)	14/45
21 St Leonards Vineyard Cabernet Franc (13.5%)	14/45
21 All Saints Estate 'Pierre' (14.1%)	18/55
21 All Saints Estate Shiraz (13.9%)	14/45
21 All Saints Estate 'Alias II' Shiraz Muscadelle (14%)	60
18 St Leonards Vineyard Durif (14.5%)	14/45
17 All Saints Estate Shiraz Durif (14.9%)	14/45

Sweet

NV All Saints Estate Classic Rutherglen Muscat (18%)	15/60
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Cocktails

Bonnie Spritz (Prosecco, Aperol, Lemonade)	15
Tawny Spritz (Tawny, Aperol, Prosecco, soda water)	15

V - Vegetarian, NF - Nut Free, DF - Dairy Free, GF - Gluten Free

Public holidays attract a 15% surcharge.

We try our best to accommodate all dietaries and whilst care is taken, all food prepared on the premises may contain traces of gluten, dairy, nut, seafood and shellfish.

Share with us #lifesbonnie @bonnie.allsaintsestate
Scan QR code to meet the Brown family!

