

# GATHER

Sunday 09 March 2025  
Members \$280 / Non Members \$310

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## CANAPES

Chef's selection

*All Saints Estate Excentrique NV*

*All Saints Estate Bubbly Shiraz NV*

## ENTREE

All Saints Estate Family Cellar Durif-cured rainbow trout  
with egg yolk puree, pickled garden onion and puffed trout skin GF DF NF

*All Saints Estate Riesling 2024*

*All Saints Estate Alias I 2008*

## MAIN

Lamb loin rolled with our garden-grown herbs and served with roasted  
garden vegetables, in All Saints Estate Riesling butter sauce GF NF

*All Saints Estate Grenache Shiraz Mourvedre 2023*

*All Saints Estate Cabernet Merlot 2007*

## SIDE

Spring vegetable salad, goats cheese, bay leaf dressing GF NF

## DESSERT

Native semi freddo with layers of Davidson plum, All Saints Muscadelle,  
dark chocolate and wattleseed GF NF

*All Saints Estate Moscato 2021*

*All Saints Estate Grand Muscadelle NV*

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SCAN FOR TICKETS