



2 courses \$85 | 3 courses \$110

WINE PAIRING

Estate Range: 2 course \$25 | 3 course \$40

Family Cellar Range: 2 course \$35 | 3 course \$55

ENTRÉE

Beetroot, congo potato, pepperberry VEG GF NF

Markwood mushrooms, dashi, shiso VGN GF NF

Squid, broad bean, romesco GF DF

Chicken skin, potato, chive GF NF

MAINS

Cauliflower, native chimichurri, saltbush VGN GF NF

Murray cod, prawn, heirloom zucchini GF NF

Lamb, spring pea, All Saints Estate Tawny jus GF NF

Spatchcock, baby corn, black garlic GF DF NF

DESSERT

Rosella, macadamia, meringue GF

All Saints Estate muscat baba, burnt orange curd, muscat caramel NF

Davidson plum, wattle seed, All Saints Estate Rutherglen Muscadelle GF NF

Cheeses, quince GFO