



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

Charred corn, goat's curd, harissa VEG GF NF

Markwood mushrooms, chickpea miso, slow cooked egg VEG GF DF NF

Scallop, tomato, warrigal greens GF DF NF

Venison ham, kohlrabi, garden béarnaise GF NF

MAINS

Cauliflower, native chimichurri, saltbush VGN GF NF

Baby barramundi, pipies, fennel, buttermilk GF NF

Beef rump MBS 7, celeriac, bone marrow GF DF NF

Spatchcock, bunching onions, tomato, fenugreek GF NF

DESSERT

Rosella and coconut VGN GF NF

Apple tart tatin, oolong tea, All Saints Estate Classic Muscat NF

Dark chocolate, cherry, All Saints Estate Rutherglen Muscadelle GF NF

Saganaki, fermented honey, rhubarb VEG GF NF

If you have food allergies, please let us know before dining.

VEG - Vegetarian, VGN - Vegan, NF - Nut Free, DF - Dairy Free, GF - Gluten Free.

Sundays attract a 10% surcharge, while Public Holidays attract a 15% surcharge.

Please note Mastercard, Visa and Eftpos attract up to a 1.28% surcharge.