



STARTERS

Roasted cauliflower dip, fried chickpeas, flat bread (NF, Vegan)	16
Smoked salmon, herb cream, mizuna (GF, NF)	24
Crazing board, salami, cheese, olive, condiment, crackers	38
Whipped house-made ricotta, honey, black pepper (VEG, NF)	16
Marinated olives (NF, DF, GF, Vegan)	12

SALADS AND SIDES

Many leaves salad, lemon dressing (VEG, NF, GF)	14
Caesar salad, crouton, guanciale, egg, Grana Padano (NF)	22
Roast pumpkin, pumpkin seed dukkah (NF, GF, Vegan)	16
Burrata, braised leek, preserved lemon (VEG, NF, GF)	24
Broccolini, almond cream, lemon (GF, Vegan)	16

MAINS

300g Porterhouse steak, whipped brown butter, watercress (NF, GF)	46
Pasta alla Norma, rigatoni, eggplant, ricotta salata (VEG, NF)	34

PIZZA INSPIRED BY OUR NEXT GEN

MOLLY Parmesan, garlic oil, herbs, Murray River salt (VEG, NF)	22
ARCHIE Potato, rosemary, fried garlic, Grana Padano (VEG, NF)	28
CHARLIE Tomato, garlic, basil, mozzarella (VEG, NF)	26
WOLFGANG Hot salami, n'djua, taleggio, aleppo pepper (NF)	30
COCO Portobello and Markwood oyster mushrooms, gorgonzola, parsley (VEG, NF)	28
CAMILLA Tomato, smoked ham, charcuterie X.O, oregano (NF)	28
ALEXANDER Prosciutto, tomato, rocket, parmesan, cherry balsamic (NF)	30
STELLA Tomato, garlic, prawns, shallot, capers, parsley, chilli oil (NF)	30
MATILDA Seasonal pizza, please ask your server for today's special.	MP
Additions	
Gluten-free base	+5
Anchovies / Markwood mushrooms	+4
Local salami / prosciutto / prawns	+5
Dairy-free cheese	+4

SWEET

Lemon and almond tart, lemon curd (GF)	16
House-made vanilla ice-cream, Rutherglen Muscat affogato (GF)	16
Italian baked chocolate cheesecake, dark chocolate soil, mint (NF, GF)	16
Ice-Cream (Mini Tub) Vanilla / Chocolate / Caramel / Strawberry	6

BEERS AND NON-ALCOHOLIC

Bridge Road Freetime (0.5%)	8
Bridge Road Brewers Pale Ale (4.8%)	12
Peroni Nastro Azzurro (5.0%)	12
King Valley Kolsch (4.9%)	12
Great Northern Super Crisp (3.5%)	12
Ginger Beer	6
San Pellegrino Sparkling Water 750ml	8.5
Coke, Coke Zero, Lemonade, Creamy Soda, Passionfruit	6
Apple Juice, Orange Juice	5
Coffee (Latte, Flat White, Cappuccino, Espresso, Long Black, Chai)	5

COCKTAILS / SPIRITS

Bonnie Spritz (Prosecco, Aperol, Lemonade)	16
Limoncello Spritz (Limoncello, Prosecco, Soda Water)	18
Vodka, Gin or Bourbon	16

WINES

SPARKLING

24 All Saints Estate Prosecco (11%)	14/45
NV St Leonards Vineyard Brut (12.2%)	45
NV All Saints Estate Bubbly Shiraz (14%)	14/48
NV All Saints Estate Excentrique (12.5%)	65

WHITE

24 All Saints Estate Riesling (13%)	40
24 All Saints Estate Pinot Grigio (11.8%)	14/40
23 St Leonards Vineyard Chardonnay (13.3%)	14/40
23 All Saints Estate Marsanne (13%)	48
22 St Leonards Vineyard Lumiere (Off-Dry) (13.2%)	38
21 All Saints Estate Moscato (5.5%)	14/35

PINK

25 All Saints Estate Rosa (13%)	14/45
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RED

24 All Saints Estate Sangiovese Cabernet (14%)	14/45
23 St Leonards Vineyard Chilled Ruby Cabernet (12%)	14/45
23 All Saints Estate Merlot (13.5%)	45
24 St Leonards Vineyard Cabernet Franc (13.5%)	45
22 All Saints Estate 'Pierre' (14%)	18/55
22 All Saints Estate Shiraz (14.5%)	14/45
21 All Saints Estate 'Alias II' Shiraz Muscadelle (14.5%)	60
22 St Leonards Vineyard Durif (14.8%)	14/45
18 All Saints Estate Shiraz Durif (14.9%)	45

SWEET

NV All Saints Estate Classic Rutherglen Muscat (18%)	15/60
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VEG - 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.